

































Breakfast Pizza

1 lb. Bob Evans bulk pork sausage 1 pkg. (8) refrigerated crescent rolls 1 cup frozen loose-pack hash browns Potatoes, thawed

5 eggs
¹/₄ cup milk
¹/₂ tsp. salt
¹/₈ tsp. pepper

1 cup shredded sharp Cheddar cheese

2 Tbsp. Parmesan cheese

In a skillet, break up and cook sausage until browned; drain. Separate crescent dough into 8 triangles. Place in an ungreased 12-inch pizza pan with points towards cent. Press over bottom and up sided to form a crust; seal perforations. Spoon sausage over crust. Sprinkle with potatoes. Top with Cheddar cheese. In a bowl, beat eggs, milk, salt, and pepper. Pour into crust mixture. Sprinkle Parmesan cheese over all Bake 25-30 minutes at 375 degrees.

From the Kitchen of Kelli McClain

FLOUR TORTILLA ROLL-UPS

10 Regular size flour tortillas
8 oz. pkg cream cheese, softened
4 oz. sour cream
2 Tablespoons picante sauce
5 green onions, chopped
1-1/2 teaspoon lime juice
½ teaspoon garlic salt
1 or 2 chopped jalapenos (optional)
chopped black olives to taste (optional)

chopped black olives to taste (optional)

Combine cream cheese, sour cream, picante sauce, onions, lime juice, garlic salt jalapenos and black olives. Mix together thoroughly. Spread 2-3 Tablespoons of mixture on flour tortilla. Starting at edge, roll tortilla. Cut, crosswise, in ¾" intervals along entire length of rolled tortilla. Secure with toothpick and place on serving tray. Put additional picante sauce in bowl on serving tray for dipping.



Texas Trash From the Kitchen of Valerie Hill

½ cup oleo	2 cups Rice Chex
1/4 cup salad oil	2 cups Wheat Chex
$1\frac{1}{2}$ cups shelled peanuts or pecans	2 cups Cheerios
1 teaspoon seasoned salt	2 cups pretzels

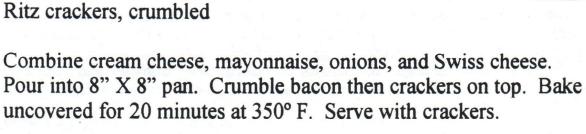
Combine oleo and oil and melt over low heat. Mix other ingredients and pour liquid mixture over. Spread in large flat pan and bake at 300* for 30 minutes stirring every 10 minutes.

Store in airtight containers.

Bacon Swiss Spread

From the kitchen of Maggie Grill Mother - in - Law of Kathryn Grill

8 ounces cream cheese
1 cup mayonnaise
1 bunch green onions, chopped
1 cup grated Swiss cheese
½ pound bacon, cooked crisp
Ritz crackers, crumbled





CREAM CHEESE AND PICANTE SAUCE WITH TRISCUTS

Open 8 oz. pkg. cream cheese (can use reduced fat) and place on plate. Let stand until softened. Pour picante sauce over the top of softened cream cheese. Serve with Triscut crackers. Quick, easy and yummy!

Gail Guthrie



From the Kitchen of Kelli McClain

Com Dip

2 cans of mexicorn, drained
1 can chopped greeen chilies
10ozs. Shredded cheddar cheese
1 cup sour cream
1 cup mayonaise
1 bunch green onions chopped

Mix together and let set in the refrigerator overnight. Serve with tortilla chips or large fritos.

CAJUN-STYLE ETOUFEE SAUCE

1 teaspoon Olive oil 1 large Greed bell pepper, cut into strips 1/4 pound Smoked sausage (andouille or kielbasa) sliced into thin, half-circles

1 large Onion, cut into strips 1 teaspoons Garlic, minced 1 cup Tomatoes, diced 1 teaspoon Cajun seasoning

Saute pepper, onion, and garlic in oil until just soft. Add the remaining ingredients and simmer for 25 minutes. Makes about 2 1/2 cups.

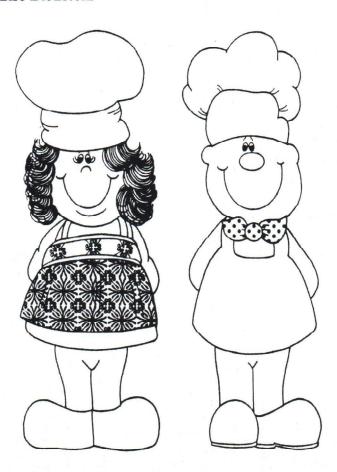
Recipe by: Denise Blonstein

ROSTI

4 Potatoes, large Butter Salt and pepper to taste

Peel the potatoes. Place in boiling water for 10 minutes. Allow to cool. Cover and refrigerate for at least 4 hours or overnight. Grate and season. Form into patties. Heat the butter in a heavy skillet over medium heat. Add the patties and brown on both sides. Serve warm. Makes 4 servings.

Recipe by: Denise Blonstein



CUP OF CORN
(MEXICAN STYLE)
AKA " COPA de TODO"

as as

1 CAN OF CORN (drained)

SOUR CREAM

MAYONNAISE

SHREDDED MOZZARELLA CHEESE

CAYENNE PEPPER (powder)

PAPRIKA

- Add as much or as little of each ingredient as you like. Start with 1 tablespoon of sour cream and mayonnaise then adjust to your taste.
- A handful of mozzarella cheese.
- Enough cayenne to change the color. (More if you like it hot!)
- A dash of paprika.
- As a meal this serves 1 person.

A favorite dish of: Cynthia Covarrubias

And

Maria Flores

Sweet Potato Souffle Crunch

3 cups cooked, mashed sweet potatoes 2 eggs, well beaten 1/3 stick butter 1 cup sugar ½ cup milk 1 tsp. vanilla

Mix above ingredients and pour into shallow, greased baking dish, leaving at least ½ inch at top for casserole to rise. Cover with topping.

Topping

1 cup brown sugar
1/3 cup flour
1 cup chopped pecans (optional)
1/3 stick butter

Bake at 350 degrees for 35-40 minutes or until it looks brown on top.

Lisa White



BARBECUE MARINADE

1/2 cup chopped onion
1 1/2 tbs. Packed brown sugar
1 tb. vegetable oil
1/3 cup cider vinegar

1/3 cup catsup 1 tb. prepared horseradish 1 tb. water 1/4 tsp. coarse grind black pepper

Cook onion and brown sugar in oil in a small aucepan over medium heat until onion is tender, about 3 minutes. Add remaining ingredients and continue cooking over medium heat 3 to 4 minutes, stirring occasionally. Remove from heat; cool thoroughly before marinating meat. Makes about 3/4 cup.

Recipe by: Denise Blonstein

HEART-OF-TEXAS RUB

1 teaspoon each; dried oregano and thyme leaves, paprika and salt

1/4 teaspoon ground cayenne

1/2 teaspoon each; garlic and onion powders and ground white and black peppers

In a small bowl, combine oregano and thyme leaves, paprika, salt, garlic and onion powders, ground black and white peppers, and cayenne. Rub over surface of meat. Cook to desired doneness.

Recipe by: Denise Blonstein



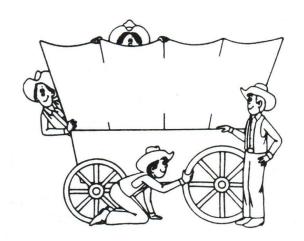
TRAILBLAZING TEXAS PEANUTS

1 tablespoon chili powder 1/2 teaspoon each, ground: paprika and cayenne

3 1/2 cups cocktail peanuts (1 pound)

Mix well and set aside chili powder, paprika and cayenne. Place peanuts in a 10-inch glass pie plate or other glass dish. Microwave on high 6 minutes, stirring after every 2 minutes. Sprinkle chili mixture over peanuts and stir until evenly coated. Store in a tightly covered container. Makes 14 (1/4-cup) servings.

Recipe by: Denise Blonstein



PICANTE SAUCE

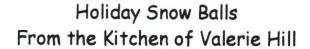
3 Medium Roma Tomatoes
Lemon pepper to taste
Cilantro
Minced Garlic to taste
† Onion
3 Jalapeno Peppers
Salt to taste
Juice of 2 limes

Mix all in blender and refrigerate overnight. Serve with tortillas chips.

Judy Provezis

Shannon's 7 Layer Fiesta Salad Dip From the Kitchen of Valerie Hill

- 1 Two large cans Frito Lay Bean Dip spread on bottom of serving dish.
- 2 Mash 3 avocados using proportional amount of lemon juice and pepper.
- 3 Combine one package of Taco Seasoning with one large container of sour cream.
- 4 3 tomatoes chopped
- 5 1 cup shredded Monterrey Jack Cheese.
- 6 1 cup shredded Cheddar Cheese
- 7 Topped with Jalopenos



- 2 ½ Cups Captain Crunch Peanut Butter Cereal
- 2 ½ cups Kellogg's Rice Crispies
- 2 ½ cups dry roasted UNSALTED peanuts
- 1 package of almond bark (about 12 blocks)

Combine first three ingredients in large bowl. Melt almond bark in microwave according to package directions and pour over dry mixture. Drop by teaspoon fulls onto wax paper.



Pizza Dip

1 8-oz pkg. cream cheese

1/2 cup sour cream

1 teaspoon oregano

1/8 teaspoon garlic powder

1/2 cup pizza sauce (I use a little more)

1/4 cup sliced green onions

½ cup chopped pepperoni

1/4 cup chopped bell pepper

1/2 cup shredded mozzarella cheese

BEAT: Cream cheese, sour cream, oregano and garlic and put in bottom of small cake pan or pie plate

MIX: Sauce, pepperoni, onion, green pepper and pour on top

TOP: Above mixture with mozzarella cheese

BAKE: 350 degree oven for 10 minutes

SERVE: with Bagel chips, crackers, pita bread, Tostitos, etc.

Marinades

Chicken: 1/2 c. soy sauce

1/4 c. vegetable oil

1/4 c. red wine vinegar

1 teaspoon oregano

1/2 teaspoon basil

1/2 teaspoon gartic powder

1/4 teaspoon pepper

Combine ingredients and pour over chicken pieces in a nonmetal dish. Cover and refrigerate overnight or at least several hours. Turn occasionally. Discard marinade and bake, broil, or grill chicken.

Steak:

- 4 Tablespoons salad oil (optional)
- 4 Tablespoons soy sauce (I use more)
- 2 Tablespoons catsup
- 2 Tablespoons water
- 1/2 teaspoon garlic salt
- 1/2 teaspoon gartic powder
- 1/2 teaspoon onion powder or finely chopped onion

Mix ingredients and pour over steaks in a nonmetal dish. Cover and refrigerate 8-24 hours turning occasionally. Discard marinade and grill or broil steaks to taste.



Crabmeat Mornay

1 stick butter

1 bunch chopped green onions

2 heaping T. of dried parsley

2 T. flour

1 pint half and half

2 T. cooking sherry

red pepper to taste

salt to taste

1 lb. white crabmeat

½ lb. grated Swiss cheese

1 can of mushroom pieces

small jar of pimentos



Melt butter. Add onions and parsley. Saute. Blend flour. Add cream and cheese. Cook over medium heat until thick. Add crabmeat, mushrooms, and pimento. Stir and continue to cook until heated thoroughly. Scoop into cooked Pepperidge Farm Pastry Shells. Delicious. This is also good as an appetizer.

Lisa White

Egg Rolls By Candelaria Rodriguez

½Med. onion 3 carrots

Garlic powder Black pepper

3 green onions ½ cup of bean threads

Salt Accent

2 Med. eggs

Egg roll wrapper

½ pound of pork or ground beeff

1) Soak bean threads in hot water for 30 min.

- 2) Season and cook meat to your taste with garlic powder, black pepper, salt, and accent.
- 3) Cook eggs.
- 4) Chop onions, carrots, and green onions.
- 5) In large bowl mix onions, earrots, green onions, bean threads, eggs, and meat.
- 6) Place a scoop of the mix in the egg roll wrapper and seal by wetting the ends when wrapping.
- 7) Deep-fry until it's brown.

of servings 30

Layered Taco Dip

16 Servings



- 1 pound lean ground beef
- 1 4 oz. can chopped green chilies
- 16 ounces (1 container) Borden sour cream
- 1 package taco seasoning mix
 - 16 oz. can refried beans
- 6 ounces frozen avocado dip, thawed

GARNISHES: shredded cheese chopped tomato sliced green onion

ripe olives

1

In skillet, brown meat; pour off fat. Add chilies. In small bowl, combine sour cream and taco seasoning. In 8-inch springform pan or on large plate, spread beans. Top with meat mixture, sour cream mixture and avocado dip. Cover; chill. Garnish; serve with tortilla chips. Refrigerate leftovers.

FIESTA DIP

1 to 2 cups frozen corn, thawed (not sweet corn)

2 medium tomatoes (roma work well), chopped

1 medium zucchini, unpeeled, finely chopped

½ bunch green onion, chopped, including tops

1 to 2 avocados, chopped small

Everything should be chopped about the same size. Mix together in bowl

DRESSING

1 Tbs. oil

tsp. cumin

1/3 cup picante sauce, (medium)

tsp. garlic salt

Tbs. lemon juice

1 to 1 cup chopped cilantro

Toss dressing with vegetables above. Best if made a few hours ahead of time (even the day before-except for the avocados) so it seasons through.

Serve with tortilla chips or crackers



Chili Pepper Dip

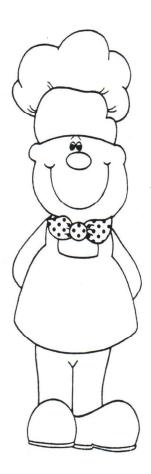
8 oz pkg. Cream cheese 1 can chili (no beans) 1 jar Valasic pepper rings 8oz monterey jack pepper cheese (grated)

Soften cream cheese and spread in bottom of pie pan. Top with chili, peppers and cheese. Heat in microwave till cheese begins to melt. This takes about 5 minutes. Serve with chips.

From the Kitchen of Shevaun Sirmans

Veggie Square by Leni From the Kitchen of Jane Rousseau In Memory of Leni Aleman

2 Crescent Rolls
1 pkg. Hidden Valley Ranch Dressing Mix
1 8 oz. Jar mayonnaise
2 8 oz Soften cream cheese
Broccoli florets
Carrots grated
Onion Chopped
Cheese Shredded
Optional: ham, bacon bits, etc.



Heat oven to 350 degrees.

Spread crescent rolls on cookie sheet. Press down to make one large crust. Prick holes with fork and bake as directed. Cool completely.

In large bowl mix cream cheese, ranch dressing mix and mayo. Beat with mixer.

Spread cream cheese mixture over cooled crust. Sprinkle onions, broccoli, cauliflower, carrots and cheese. (Also bacon bits or ham if desired.

Refrigerate. Cut into squares. Serve and ENJOY!!!

Guacamole

Serves: Whoever gets there first

4 Avocados

1/4 or 1/3 jar **Tejano Salsa** (mild, medium or hot) depending on side of avocados Salt to taste

6 oz. cream cheese (to stretch dip during high avocado prices)

To prevent browning over night, put Saran Wrap over dip with no air in between. (Push Saran Wrap toward bottom of bowl to expel air.)

INGREDIENTS

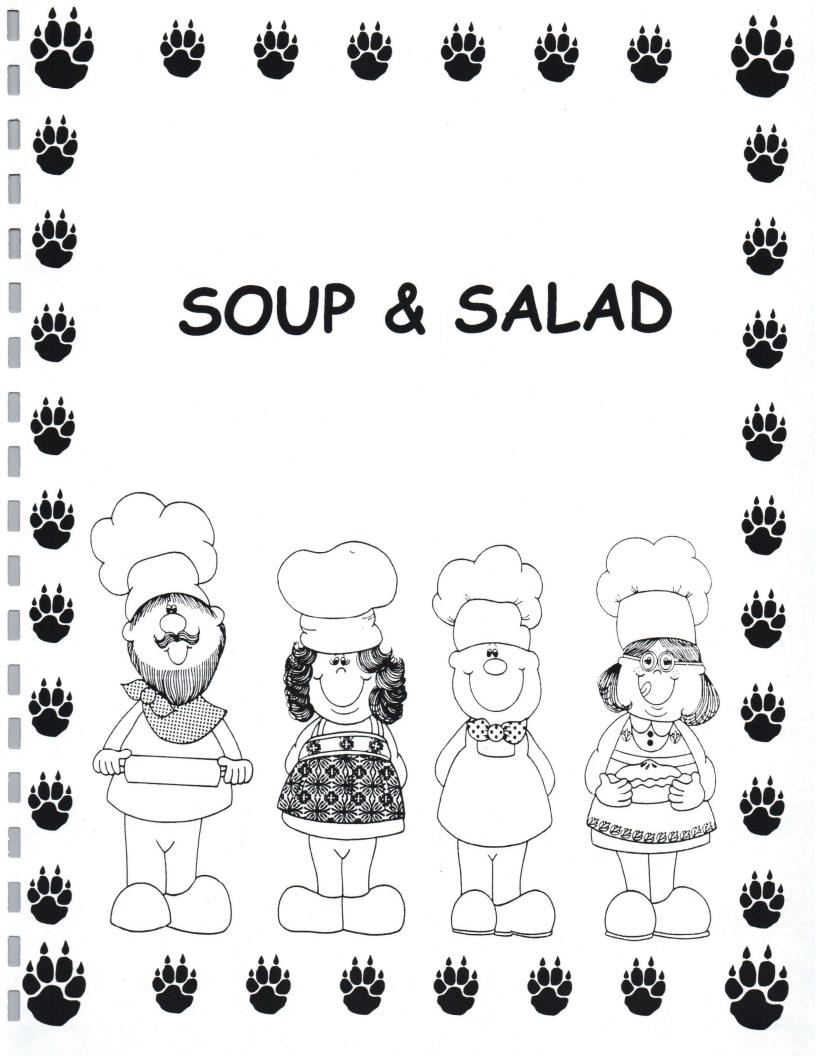
8 tortillas
2 tbsp. oil
1-1/2 cup chopped cooked chicken
1-1/2 cups shredded
Monterey Jack or
mozzarella cheese
1/2 cup medium salsa

Chicken Quesadillas

A good recipe for the night you pick up a roasted chicken on your way home.

Brush one side of 4 tortillas with oil. Place on a baking sheet, oiled side down. Spread the chicken over the tortillas and sprinkle with cheese. Divide the salsa over the cheese, top with remaining tortillas and press down to form a tortilla sandwich. Brush the tops with oil. Bake in a 500 degree oven for about 5 minutes, until the tortillas are golden brown. Cut into wedges. Makes 4 servings.





Daniel Riojas's

Borracho Beans

(frijoles a la charra)

** Four Stars **

- 1 16 oz. jar Tejano Salsa (mild, medium or hot)
- 1 16 oz. jar of water
- 4 15.5 oz. cans Trappey's pinto beans (flavored with slab bacon).
- 1 small onion chopped (I prefer red onion for color)
- 1 small bundle cilantro chopped (remove half of the stems)
- 1 Tablespoon *Tony Chacheres* (to taste)
- 1 Teaspoon garlic powder (to taste)

(For smaller portions use one half the ingredients)

Put everything into a pot (except cilantro) and bring to a boil for approx. 10 min. Add the cilantro last.

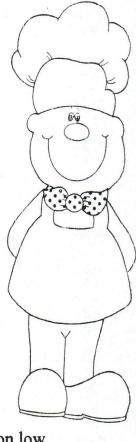
These beans are outstanding and easy to make. Your guests will think you've been cooking all day!!

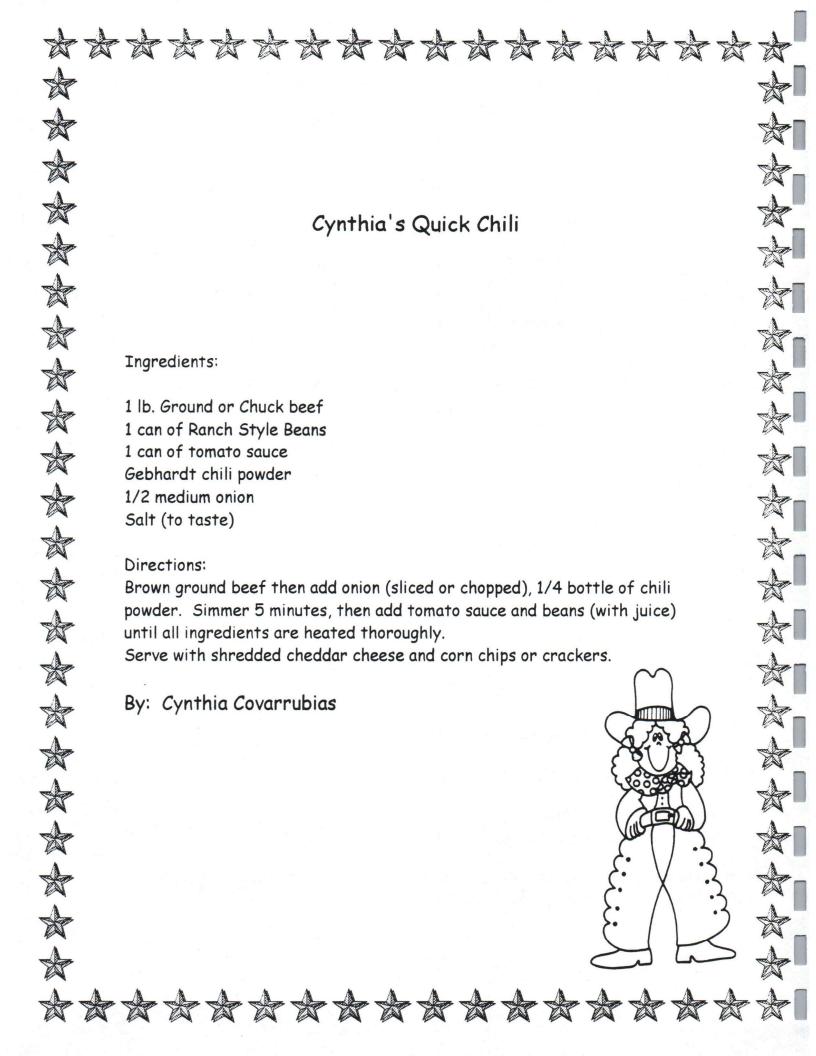
Caldo De Pollo

(Chicken Soup) Serves half an army

- 1 16 oz. jar Authentic Mexican Style Rice Mex
- 2 16 oz. jars of water
- 2 lbs.- chicken parts (boneless or skinless optional)
- 4 stalks celery
- 1/2 cup onion or 2 shallots
- 1- bag frozen mixed vegetables (corn, peas, green beans, carrots)

Put all ingredients except for mixed vegetables into crockpot and cook overnight on low. Add mixed vegetables to crockpot one hour before serving.





Guinea Gumbo

This traditional recipe calls for several guineas, a semi-domestic fowl, but chicken can be substituted based on taste or availability.

2-3 guineas, cut into serving pieces
1 onion, chopped
1 bell pepper, chopped
2-3 cloves garlic, minced
cup of chopped celery
cooking oil
flour
2 cups cooked rice
1 ½-2 gallons of water
roux
salt, pepper, cayenne, Tony Chachere's seasoning

Cut birds into serving pieces and brown in a skillet with some oil. Season generously to own taste preference. Put browned guinea (or chicken) into a pot with 1 ½-2 gallons of water on medium heat. In skillet sauté' garlic, celery, onion, and bell pepper with 1-2 tablespoons oil. When translucent, put into pot with guinea. Make a roux by putting 1 cup of oil in skillet on medium heat. Add 1 cup of flour to oil and slowly and constantly stir until roux is a golden brown. NOTE: be very attentive to roux as it begins turning brown, at this point it is very easy to burn the roux if not careful. When roux reaches the right color, add it to the pot. Let gumbo boil slowly until guineas are tender, then let gumbo simmer. Add cooked rice to gumbo, continue to simmer gumbo. Serve in soup bowls. A hearty one-dish meal for approximately 6-8 people.

Renee' Fiorella



New Year's Day Black-Eyed Pea Salad

Gail Guthrie

2 cans black-eyed peas, drained and rinsed with water

1 bell pepper, diced

3-4 green onions sliced thin

4 Roma tomatoes, diced

Either 7-Seas Zesty Italian or Kraft Viva Italian dressing

Mix first four ingredients together. Add dressing to cover Mixture. Chill (a couple of hours blends flavors best) before serving.

Note: this is a great New Years day recipe for those southerners who believe that eating black-eyed peas on New Years Day brings good fortune in the coming year. I hate black-eyed peas, but love this salad!



Black-eyed Pea Salad

3 cans black-eyed peas with jalapenos (drain juice from 2 cans, leave juice in 1)

1 can corn

1 bunch green onions (chopped)

6-7 roma tomatoes (diced)

4 fresh jalapenos (diced)

2 avocados (diced)

1 small bottle of Zesty Italian dressing (Add to taste about ½ a bottle)

Season with season salt garlic powder to taste. Mix well and eat with Frito Scoops.

From the kitchen of Shevaun Sirmans

Grandma's Green Salad from West Houston Christian School cookbook

1 c. pineapple juice, drained from crushed pineapple 1 sm. Pkg. lime Jello

½ c. sugar

12 large marshmallows

1 c. crushed pineapple

1 pt. sm. curd cottage cheese

½ c. chopped pecans

1 c. whipping cream, whipped



Bring to boil pineapple juice, sugar, and Jello. Turn off heat but don't take pan off burner. Add marshmallows. Stir until melted. Put pan in sink filled with cold water and ice to cool, stirring occasionally. When mixture is cooled, add crushed pineapple, cottage cheese, nuts and whipped cream. Mix well. Pour into mold and chill overnight. I have found that you don't get 1 c. pineapple juice from the can so I just drain as much as I can and add water to make up 1 cup or you can buy pineapple juice.

Broccoli Slaw

3/4 cup oil

1/4 cup vinegar (apple) can use more if desired

½ cup sugar

1 pkg. Broccoli slaw

2 pkg. Ramen noodles (Chicken flavor or use any flavor)

½ cup sunflower seeds

Mix and set aside the oil, vinegar, seasoning packet from noodles and sugar. Mix together broccoli slaw and Ramen noodles. Pour vinegar and oil mixture over slaw and noodles; let set for 24 hours. Pour the sunflower seeds in and serve.

From the kitchen of Shevaun Sirmans

Broccoli Salad From the Kitchen of Jane Rousseau

1 bunch Broccoli - chopped

½ cup chopped red onion

11 strips of bacon - fried and crumbled

1 cup raisins

1 cup sunflower seeds

Dressing

3 Tbs. Sugar

½ cup mayonnaise

1 Tbs. Vinegar

Toss altogether and top with dressing.



Tuna Shell Salad

1 c. small macaroni shells
1 can (7-oz.) tuna, drained and flaked
½ c. sliced celery
1 med. Green pepper, seeded and chopped
½ c. pitted ripe olives, sliced
1 sm. Onion, chopped (1/4 c)

2 T wine vinegar
2/3 c. mayonnaise (I use 'light')
½ tsp. Salt
¼ tsp. Oregano
1/8 tsp. Pepper
2 T chopped parsley
lettuce leaves, tomato slices

Cook macaroni shells in boiling salted water following label directions, drain, cool. Combine cooked macaroni with tuna, celery, green pepper, ripe olives and onion in a large bowl; toss mixture well. Combine mayonnaise with vinegar, salt, oregano and pepper in a small bowl; fold into tuna mixture to coat well. Spoon into center of serving platter; sprinkle with parsley. Border with lettuce leaves and top with tomato slices. (sprinkle with salt and pepper and a few drops of additional vinegar, if desired.) Serve on bed of leaf lettuce with crackers or rolls

Spinach Salad with Poppy Seed Dressing

From the kitchen of Kathryn Grill

8 cups spinach (wash and remove center vein if necessary)
3 green onions, chopped
fresh strawberries
sliced bananas

Dressing:

½ cup vegetable oil

½ cup chopped white onion

2 tablespoons + 2 teaspoons red wine vinegar (8 teaspoons)

2 tablespoons + 2 teaspoons sugar (8 teaspoons)

1 ½ teaspoon ground mustard

½ teaspoon salt

1 ½ teaspoon poppy seeds

For dressing, combine vegetable oil, white onion, red wine vinegar, sugar, ground mustard, and salt in food processor and process until sugar is dissolved. Then add poppy seeds and process until blended.

Put spinach, green onions, strawberries, and bananas in a bowl. Toss with dressing and serve.



Garden Salad

1 can white shoe peg corn

1 can green peas

1 can slant cut green beans

1 (4 oz.) can sliced mushrooms

1 (1 oz.) pimento

1 cup chopped celery

½ cup chopped green pepper

1/4 cup chopped onions

Marinade

1 cup sugar 3/4 cup vinegar ½ cup salad oil

½ tsp. salt



Drain first three ingredients. Mix altogether. Make marinade. Add to mixture and chill overnight. Serve cold.

From the kitchen of Diane Rees

Taffy Apple Salad

1 (8oz.) can crushed pineapple

1/3 cup sugar

1 tsp. flour

1 egg

2 tsp. vinegar

4 cups peeled and cut-up apples (about 5 Granny Smith)

3/4 cup cocktail peanuts

8 oz. Cool Whip

Drain pineapple juice well and save. Combine sugar, flour, juice, egg and vinegar. Bring to a boil until mixture thickens; chill I hour. Mix pineapple, apples and nuts (1/2 cup). Mix thickened mixture with whipped topping. Combine the two and chill for 12-24 hours. Put remaining nuts on top.



From the kitchen of Diane Rees

Cherry Salad

Ingredients

1 can of sweet red cherries - not drained 1 can of Eagle brand milk 1 tub of cool whip

Half a cup of pecans

1 cream cheese softened at room temp.

Pineapple if desired - drained

In a bowl mix cream cheese with cool whip until well blended. Add pecans and Eagle brand milk. Mix well. Last, fold in cherries. The salad should become pink. Chill and serve.

Misty Finch



GONE TO HEAVEN CHEDDAR CHEESE SOUP

1 CUP EXTRA SHARP CHEDDAR CHEESE -SHREDDED

1 CUP DELUXE AMERICAN CHEESE SHREDDED

1/4 CUP SHREDDED PARMESAN CHEESE

1- 3 OZ. JAR CHOPPED PIMENTO

1- 15 OZ. CAN CRUSHED PEELED TOMATOES, SLIGHTLY PUREED

1 SMALL ONION FINELY CHOPPED

2 CARROTS FINELY SHREDDED

1 GREEN PEPPER FINELY CHOPPED

1 CUP FINELY CHOPPED BROCCOLI

3 CUPS WATER AND 4 CUPS MILK

1/4 CUP FLOUR

2 STALKS CELERY FINELY CHOPPED

1/4 CUP BUTTER OR MARGERINE



COOK ALL VEGETABLES IN WATER, SALT AND PEPPER TO TASTE. WHEN TENDER, TURN OFF HEAT AND REMOVE THE POT FROM THE HOT BURNER. ADD THE CHEESE AND BUTTER AND STIR UNTIL MELTED, THEN ADD THE FLOUR, COMBINED WITH ENOUGH MILK OR WATER TO MAKE A THIN MIXTURE, AND ADD IT TO THE SOUP. THIS SOUP WILL CURDLE IF KEPT COOKING AFTER ADDITION OF THE CHEESE AND FLOUR. REHEAT IN A DOUBLE BOILER, OR MICROWAVE AT 50% POWER, STIRRING SEVERAL TIMES WHILE HEATING.

RAVIOLI OR TORTELLINI SOUP

Gail Guthrie

6 cups of chicken broth (or 6 cups of water and 6 chicken bouillon cubes)

1 14-oz.can stewed tomatoes, Italian Recipe

1 medium carrot, sliced (about 1 cup)

1 cup cheese-filled ravioli or tortellini (about 4 oz.) (you can find these in frozen food section)

In large saucepan mix broth, carrots and tomatoes. Over medium-high heat, heat to a boil. Add ravioli or tortellini. Reduce heat to medium. Cook 15 minutes or until pasta is done, stirring occasionally.

Serve with crackers

Makes 8 servings

Fluffy Fruit & Cream Salad From the Kitchen of Barbara Carrington

- 1 11 ounce can Mandarin Orange Sections
- ½ cup sugar
- 1 Envelope unflavored Gelatin
- ½ cup orange juice
- ½ cup lemon juice
- 2 beaten eggs
- 1 cup Dairy sour cream
- 13 ounce package cream cheese, cubed and softened
- 1 medium banana or 1 cup sliced strawberries
- 1/3 cup chopped walnuts

Drain Orange sections, reserving syrup. Add water to make $\frac{3}{4}$ cup liquid. In saucepan, combine sugar and gelatin; Add syrup mixture, orange and lemon juices. Heat until gelatin is dissolved. Gradually stir about half of the hot mixture into eggs; Return all to saucepan. Cook & Stir 2 minutes more. Remove from Heat. Add sour cream and cream cheese; Beat with electric mixer until smooth. Chill until partially set. Fold in Orange sections, fruit and nuts. Turn into a $5\frac{1}{2}$ cup ring mold. Chill overnight. Unmold; Serve with additional strawberries.

Makes 8 Servings



BLACK BEAN CHILI

1 1/2 pound Ground beef 1/2 teaspoon Garlic, minced 2 cups Black beans 1/2 cup Mild green chilies, chopped Salt, pepper, and hot sauce to taste 1 large Onion, diced 1 1/2 tablespoons Cumin 1 cup Tomatoes, diced 1 cup Beer Monterey Jack cheese, grated

In a heavy soup pot, brown the beef. Add the onion and garlic and cook until just brown. Drain off any excess fat. Add the remaining ingredients (except the cheese). Bring to just under a boil. Reduce the heat and Simmer for 1 1/2 hours. Serve warm, garnished with the cheese. Makes about 4-6 servings.

Recipe by: Denise Blonstein



Gail Guthrie

- 1 lb. Stew meat, bite sized pieces or smaller
- 2 teaspoons vegetable oil
- 1 can tomato soup
- 1 can tomato sauce
- 1 can each of corn, green beans, peas, carrots (vegetables and liquid)
- 2-3 stalks celery, sliced
- 1 small onion chopped
- 2 potatoes, pealed and cut into bite size pieces
- 4 beef bouillon cubes
- salt and pepper to taste

In Dutch oven, brown stew meat in oil; add onions and continue cooking for 2 minutes. Add tomato soup and two soup cans of water; tomato sauce; and vegetables (add or delete vegetables to your liking). You should have enough liquid to cover meat/vegetable mixture. If not, add more water. Drop in beef bouillon cubes. Bring to a boil, then reduce heat and continue to simmer on low 2-3 hrs until vegetables and meat are tender.

Crock Pot Instructions: Place all ingredients in crock pot. Cook on low 8 hours.

Taco Soup

- 1 lb. ground meat
- 2 cans corn
- 2 cans ranch style beans
- 2 cans ro-tel tomatoes
- 1 can Mexican style tomatoes
- 1 package hidden valley ranch mix

Brown meat and stir in package of ranch mix. In a pot combine all canned ingredients. Put meat mixture in pot and cook until warm. Serve with tortilla chips, and shredded cheese.

Chicken Tortilla Soup

1 chicken, cubed (or 3-4 breasts)
½ to 1 medium onion (to taste), chopped
1 4-oz can chopped green chili, or
1 jalapeno, chopped

2 cloves garlic, chopped fine

1 tablespoon corn oil

6 cups chicken broth

1 can tomato soup

2 teaspoons Worcestershire sauce
1/4 teaspoon black pepper
1/2 - 1 teaspoon cumin (to taste)
1 teaspoon red chili powder
Cheddar or Monterrey Jack cheese to
garnish
Tortilla chips

Avocado, sliced thin

Sauté chopped onion and 2 cloves of garlic in 1 Tablespoon corn oil. Add 6 cups chicken broth, canned tomatoes, tomato soup and spices. Stir together and bring to a boil. Reduce heat to simmer.

Add cooked chicken and simmer, covered 45 minutes. (can simmer up to 2 hours).

To serve: Break up tortilla chips and put in bottom of individual soup bowl. Top with cheese and avocado pieces. Top with soup and additional tortilla chips and cheese if desired.



Noodle Salad

Ingredients:

- 1 bag broccoli slaw
- 1 cup sunflower seeds (roasted & salted)
- 1 ½ cup almonds (sliced & toasted)
- 3-4 green onions
- 2 pkgs. Ramen branch noodles (do not use seasoning packet, just raw noodles), broken
- ¾ cupvegetable oil (canola)
- 6 tbsp Rice Vinegar
- 1 tbsp sugar
- 1 tsp salt
- 1 tsp pepper

Directions

Combing vegetable oil, rice vinegar, sugar, salt and pepper to make dressing. While making dressing, toast almonds until lightly brown. In a large bowl, combine all salad ingredients, and then pour dressing over salad and toss gently. Can be made two to three hours before serving. Keep cool- cover when you refrigerate.

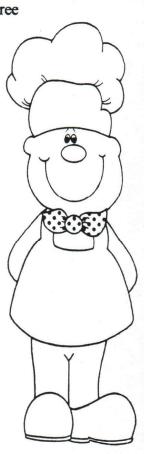
From the Kitchen of Kelli McClain

Pistachio Nut Salad

1 sm. Pkg. Pistachio nut pudding 1 large can crushed pineapple 1 cup miniature marshmallows 1 carton cool whip ½ cup pecans or walnuts

Mix all ingredients together, refrigerate. Good served with barbecue.

Submitted by: Phyllis Rekieta



Enchilada Soup

From the kitchen of Kristin Redding

Small onion chopped

1 garlic clove crushed

2T oil

1 can beef broth

1 can chicken broth

1 can cream of chicken

4 oz. chopped green chiles

6 3 can chicken

 $1\frac{1}{2}$ cups water

1 T steak sauce

2 teaspoons Worcestershire

1 teaspoon cumin

1 teaspoon chili powder

1/8 teaspoon pepper

6 corn tortillas - cut in strips

2/3 cup grated Velveeta cheese

Sautee onion and garlic in oil - use 3 quart pot. Add soups, chiles, chicken, water, sauce, spices (everything but tortillas and cheese). Bring to a boil, cover, and reduce heat to simmer for 1 hour. Then add tortillas and cheese. Simmer without cover for 10 minutes.

Jalapeno-Potato Soup From the Kitchen of Jane Rousseau

1 medium onion, chopped

\$\frac{1}{4}\$ cup butter or margarine

5 lbs. Russet potatoes, peeled and cubed

8 cups chicken broth

1 teaspoon comino

\$\frac{1}{4}\$ to \$\frac{1}{2}\$ cup coarsely chopped pickled jalapenos and juice

Pinch of baking soda to prevent curdling

4 cups evaporated milk

Salt and pepper to taste

In a large stockpot, sauté onion in butter or margarine until just tender. Add potatoes, chicken broth, and comino. Cover and cook until potatoes are tender, about 20 to 30 minutes. When done, add jalapenos, soda and evaporated milk. Coarsely mash potatoes with a potato masher. Stir well and taste for salt and pepper. Simmer for 15 minutes, stirring frequently. Garnish with a dollop of sour cream and chopped green onions.

Serves 16-18



CABBAGE SALAD

1 (3 oz.) pkg. chicken ramen noodle soup

1 head cabbage

4 green onions, chopped 1/2 c. sunflower seeds

1/2 c. almonds

1/2 c. vegetable oil

3 Tbsp. cider vinegar

2 Tbsp. sugar

1/2 tsp. salt

1/2 tsp. pepper

Crush noodles, add flavor packet, chopped cabbage, onions and nuts. Add remaining ingredients together and pour over cabbage. Serve cold. Best if set at least 1 hour before serving.



CHICKEN SALAD FIESTA

My family loves this chicken salad because the salsa gives it an unexpected kick. If you have leftover cooked chicken on hand, half your work is done. You can also buy roasted or barbecued chicken at the deli counter of your supermarket.

Another option is to cook 1 1/2 pounds of boned, skinless chicken breast, which will yield the amount you need.

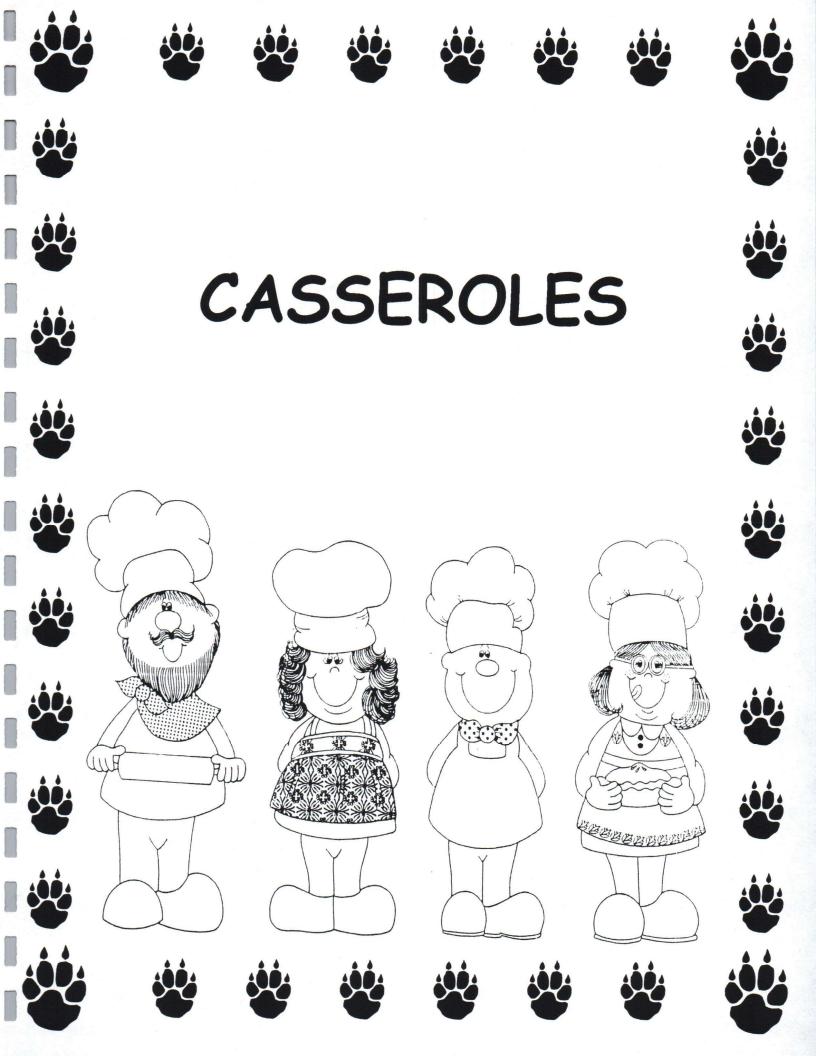
Ingredients

1/2 tsp. fresh garlic, minced
1 tbsp. olive oil
1 to 2 tbsp. lemon juice
1 cup mild or medium salsa
Salt and pepper, to taste
1/2 cup finely diced red bell pepper
Kernels from 2 ears cooked corn on the cob, or 1 cup frozen corn kernels, thawed
2/3 cup small, pitted black ripe olives
4 cups cooked chicken, diced
Pickled jalapeño pepper

Directions

In a large bowl, combine the garlic, olive oil, lemon juice, salsa, salt and pepper. Stir in the bell pepper, corn and olives. Add the chicken and toss to mix. Cover and chill for up to 3 days. Top individual servings with slices of pickled jalapeño pepper if desired. Serves 6 to 8.





Hash Brown, Ham & Egg Casserole From the Kitchen of Barbara Carrington

1 26 ounce package frozen country - style hash brown potatoes

6 Large eggs

1 can evaporated milk

2 cups shredded cheddar cheese

1 tsp. Salt

½ tsp. Pepper

1 cup (or more if you like) diced ham small amount of chopped onion (according to your taste) diced green pepper (again, according to your taste)

(I used much less than $\frac{1}{2}$ medium onion)

Beat eggs, add milk & cheese. Mix all ingredients together & turn into a 13 X 9 Inch baking pan. Bake 60-65 Minutes at 350 degrees.

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Yellow Squash Casserole

- 4 cups sliced yellow squash
- 1 medium onion, sliced
- 2 medium carrots, grated
- 1 8-ounce package Pepperidge Farm herb stuffing mix
- 1 cup sour cream
- ½ cup milk
- salt and pepper to taste
- ½ cup melted butter or margarine

Cook squash and onion until tender. Drain and mash. Add carrots, ½ of the stuffing mix, sour cream and milk. Mix well. Season with salt and pepper. Mix remaining stuffing mix with the butter. Line rectangular casserole with stuffing mixture. Reserve one cup to sprinkle on top. Add squash mixture to casserole. Sprinkle with reserved stuffing mixture. Bake at 350° for 30 to 40 minutes.

Submitted by Kelly Gerletti



Broccoli-Rice Casserole

- 2 cups cooked rice
- 1 pkg. frozen chopped broccoli cooked according to directions
- 1 onion, chopped
- 2 stalks celery, chopped
- 1 can cream of mushroom soup
- 1 8-ounce Velveeta
- 4 tablespoons butter

Sauté onions and celery in butter. Add cooked rice, cooked broccoli and remaining ingredients. Mix and fold into casserole dish. Bake 350° for 30 minutes or until bubbly.

Submitted by Kelly Gerletti



CHICKEN TETRAZZINI CASSEROLE

3-4 precooked chicken breasts- cut into bite sized pieces for casserole (chicken can be boiled or cooked in microwave until no longer pink)

1 pint heavy cream
1 can chicken broth
1 can mushrooms
1 teaspoon lemon juice

spaghetti, 8 oz. Parmesan cheese

1 Tbs. Margarine 1/4 cup flour

1/2 tsp onion salt

½ tsp celery salt pepper to taste

Boil spaghetti and drain, set aside

In sauce pan on stove, combine heavy cream, broth, mushrooms, lemon juice, onion salt, celery salt and pepper until heated through. Melt margarine and stir in flour to make paste. Add, slowly to mixture to slightly thicken. Simmer on low 3-5 minutes, but do not boil.

Pour cooked spaghetti into 9x13" baking dish lightly sprayed with PAM. Add cooked chicken and top with cream mixture Top with parmesan cheese. Bake in 350 degree oven for 25 minutes or until heated through.

Serve with French bread; sliced; buttered on both sides; one side sprinkled with parmesan cheese. Place under broiler, cheese side up, until lightly toasted.



From the Kitchen of Gail Guthrie

Squash Casserole From the Kitchen of Debbie Blasdell

2 lbs. yellow squash, sliced

1 box stuffing mix

1 can cream of chicken or mushroom soup

1 c. sour cream

1 ½ sticks margarine or butter

1 cup grated cheese

Cook squash in the amount of water instructed on stuffing mix, stuffing seasonings and margarine in large sauce pan. When squash can be mashed, combine soup and sour cream with squash (do not drain) heating thoroughly but do not boil. Mix in stuffing mix and put in a casserole dish and bake at 350 for 1 hour. Top with cheese and bake until cheese is melted

Omelet Casserole From the Kitchen of Debbie Blasdell

6 eggs

1 /2 C. IIIIIK

1 c. green onions, diced

1 c. green peppers, diced

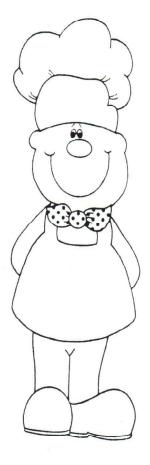
1 teaspoon dry mustard Salt and pepper to taste

1 lb. sausage, brown & drain

1 c. grated cheddar cheese

6 slices white bread, cubed

Mix first 6 ingredients then add last three ingredients. Put in a 9x12 or 10x14 dish. Refrigerate overnight. Bake at 350 for 40-45 minutes until puffy.



South of the Border 'Quiche'

1 lb. Sausage, crumbled and browned (can substitute lean, diced ham but grease the pie plate)

1 Can diced green chili (4 oz.) I use mild chili

1 cup shredded cheddar cheese

1/2 cup Bisquick mix

1 cup milk

2 eggs

Heat oven to 400 degrees. Cook sausage:drain. Spread sausage in bottom of pie plate. Sprinkle with cheese.

Stir green chili, Bisquick mix, milk and eggs until blinded. Pour into pie plate over sausage

Bake about 25 min. or until knife inserted in center come out clean. 6 servings

From the Kitchen of Gail Guthrie

Egg Casserole From the Kitchen of Lisa White

6 Eggs, Beaten

4 slices bread, cubed

½ tsp. Salt

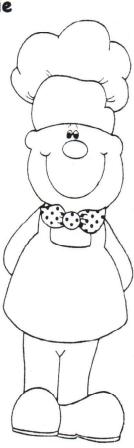
1 Tbs. Dry mustard

1 cup shredded cheddar cheese

2 cups milk

1 lb. Link sausage - browned and drained Cut in bite size pieces.

Mix eggs and other ingredients. Add sausage. Refrigerate overnight. Bake at 350* for 45 - 60 minutes.



Cherokee Casserole

l lb. ground beef
l can rotel tomatoes with green chilies
l ½ cups shredded cheddar cheese
l cup cooked elbow macaroni
l can cream of mushroom soup
salt & pepper

Brown ground beef drain excess grease. Add all other ingredients to skillet except cheese and heat until bubbly. Pour into casserole dish and top with cheese. Place in 400* oven until hot and bubbly through.

Submitted by: Judy Provezis



BUFFET CASSEROLE Teri Madril

½ c chopped onion
¼ c diced green pepper
2 T butter
1 ¼ pounds ground beef
1 10oz can tomato soup
½ c catsup
(1) 8 oz package med. Egg noodles

salt and pepper to taste
(2) 3oz packages cream cheese
1/3 c milk
2 tsp lemon juice
½ tsp garlic salt
1 tsp Worcestershire sauce
½ c shredded cheddar cheese

Cook onion and green pepper in butter until transparent. Add beef, stir until brown. Add soup, catsup, salt and pepper. Cook uncovered on low heat for about 8 minutes. Blend cream cheese, milk and lemon juice. Add garlic salt and Worcestershire sauce. Cook noodles according to package directions. Drain. Add cream cheese mixture to noodles. Spread noodle mixture in 8x12x2 inch glass baking dish. Pour beef sauce on top. Spread with shredded cheese. Bake in 350-degree oven for 30 minutes.

Yield 8 servings. Young kids love this!

This Is a Favorite

Bride's Dish Comes in Handy

This recipe is almost all I could cook when my husband and I were married last summer. He doesn't mind, though. He could eat this dish everynight and never tire of it. — Becky—

Becky's Beef Strips

- 3 tablespoons oil
- 1 pound round steak, cut in 3x1x1/4-inch strips
- 1 tablespoon minced onion
- 34 teaspoon paprika
- 1 (6-ounce) can sliced mushrooms
- 1 medium green pepper, finely chopped
- 14 teaspoon salt

Heat 2 tablespoons oil in Dutch oven or skillet on medium heat. Brown beef strips well on both sides and remove from Dutch oven. Add remaining oil and saute onion until golden. Add paprika, browned meat, mushrooms (with liquid), green pepper and salt.

Heat until it begins to sizzle: reduce heat to low. Cover and simmer 25 to 30 minutes. Serve over host buttered rice or egg noodles. Serves 3 or 4.



Donna Cleaves 3rd Grade

GERMAN CASSEROLE

1 lb. ground beef 1 can cream chicken soup

1 bell pepper

1 small pkg. egg noodles 1 pkg. American cheese

Brown your ground beef. Boil your noodles until firm. Cut up your bell pepper. Mix noodles, ground beef, and cream chicken soup together. Add your bell pepper. Stir until the ingredients are mixed together. Remove from burner; put the ingredients in a casserole dish. Cover it with cheese. Bake at 350°. Place into the oven for 10 minutes or until cheese has melted. Heat the oven.

Potato Casserole

- 1 large package shredded hash browns
- 1 can cream of chicken
- 1 can cream of mushroom
- 1 package shredded velveeta
- 1 small sour cream
- 1 cup diced onion
- 1 cup melted butter

salt and pepper

In a baking dish place defrosted hash browns. Salt and pepper hash browns and pour melted butter over hash browns. Stir in soups, cheese, and sour cream to hash browns. Cover with foil and bake on 350 for 45 minutes or until golden brown on top.

Corn Casserole

- 1 stick butter
- 1 box of Jiffy cornbread (blue box)
- 1 can whole kernel corn (drained)
- 1 can cream style corn

In a pot melt butter and stir in cornbread mix. In a baking dish combine cans of corn. Stir in cornbread mix to corn mixture. Bake on 350 for 40 minutes or until golden brown.



MEXICAN CASSEROLE WITH CHICKEN

Teri Madril,

6 boneless chicken breasts diced

1 can green chilies diced

2 cups grated cheddar cheese

1 medium onion diced

2 cans cream of chicken soup 16 oz sour cream

12 flour tortillas cut into 4's

Cook chicken. Mix remaining ingredients thoroughly and add to chicken. Arrange in layers starting with tortillas, chicken and cheese. Continue layering. Place in greased baking dish. Bake at 325 for 30 to 40 minutes. Can sprinkle more cheese on top.

Ham and Potatoes Au Gratin From the kitchen of Kristin Redding

 $1\frac{1}{2}$ cups diced ham

3 cups diced cooked potatoes

4T margarine

1 small onion, chopped

3T flour

2 cups milk

salt and pepper to taste

½ cup grated sharp cheddar

2 T dry bread crumbs

Layer ham and potatoes in shallow $1\frac{1}{2}$ quart baking dish. Melt 3T margarine and add onion. Cook until golden. Blend in flour. Add milk gradually and cook, stirring, until thickened. Season. Pour over ham mixture and sprinkle with cheese and bread crumbs. Bake at 400 for 20 minutes. Serves 4.



Broccoli and Rice

2 pkts thawed frozen chopped Broccoli
1 small bottle Cheese Whiz
1 can cream of Mushroom Soup
1 can cream of Chicken Soup
1 cup Minute Rice
1 stick Butter
1 finely chopped Onion

Saute Onion in Butter
Mix all ingredients together
Put in a greased dish
Bake at 350 degrees for 45 mins.

Anjenie Seegobin



Corn Casserole

1T minced onion
½ cup water
1 can cream style corn
2 eggs
1 box or package of corn muffin mix
¾ stick of butter

Mix all together. Melt butter at the bottom of a dish. Bake at 375 for 30-40 minutes (until the middle is cooked).

From the Kitchen of Shevaun Sirmans

Hash Brown, Ham & Egg Casserole From the Kitchen of Barbara Carrington

126 ounce package frozen country - style hash brown potatoes

6 Large eggs

1 can evaporated milk

2 cups shredded cheddar cheese

1 tsp. Salt

½ tsp. Pepper

1 cup (or more if you like) diced ham small amount of chopped onion (according to your taste) diced green pepper (again, according to your taste)

(I used much less than $\frac{1}{2}$ medium onion)

Beat eggs, add milk & cheese. Mix all ingredients together & turn into a 13 X 9 Inch baking pan. Bake 60-65 Minutes at 350

degrees.



Broccoli-Rice Casserole

2 cups cooked rice

- 1 pkg. frozen chopped broccoli cooked according to directions
- 1 onion, chopped
- 2 stalks celery, chopped
- 1 can cream of mushroom soup
- 1 8-ounce Velveeta
- 4 tablespoons butter

Sauté onions and celery in butter. Add cooked rice, cooked broccoli and remaining ingredients. Mix and fold into casserole dish. Bake 350° for 30 minutes or until bubbly.

Submitted by Kelly Gerletti



Yellow Squash Casserole

4 cups sliced yellow squash

1 medium onion, sliced

2 medium carrots, grated

1 8-ounce package Pepperidge Farm herb stuffing mix

1 cup sour cream

½ cup milk

salt and pepper to taste

½ cup melted butter or margarine

Cook squash and onion until tender. Drain and mash. Add carrots, ½ of the stuffing mix, sour cream and milk. Mix well. Season with salt and pepper. Mix remaining stuffing mix with the butter. Line rectangular casserole with stuffing mixture. Reserve one cup to sprinkle on top. Add squash mixture to casserole. Sprinkle with reserved stuffing mixture. Bake at 350° for 30 to 40 minutes.

Submitted by Kelly Gerletti

CHICKEN TETRAZZINI CASSEROLE

spaghetti. 8 oz.

Parmesan cheese

3-4 precooked chicken breasts- cut into bite sized pieces for casserole (chicken can be boiled or cooked in microwave until no longer pink)

1 pint heavy cream

1 can chicken broth

1 can mushrooms

1 teaspoon lemon juice

1 Tbs. Margarine

1/4 cup flour

1/2 tsp onion salt

1/2 tsp celery salt

pepper to taste

Boil spaghetti and drain, set aside

In sauce pan on stove, combine heavy cream, broth, mushrooms, lemon juice, onion salt, celery salt and pepper until heated through. Melt margarine and stir in flour to make paste. Add, slowly to mixture to slightly thicken. Simmer on low 3-5 minutes, but do not boil.

Pour cooked spaghetti into 9x13" baking dish lightly sprayed with PAM. Add cooked chicken and top with cream mixture Top with parmesan cheese. Bake in 350 degree oven for 25 minutes or until heated through.

Serve with French bread; sliced; buttered on both sides; one side sprinkled with parmesan cheese. Place under broiler, cheese side up, until lightly toasted.



From the Kitchen of Gail Guthrie

Squash Casserole From the Kitchen of Debbie Blasdell

2 lbs. yellow squash, sliced

1 box stuffing mix

1 can cream of chicken or mushroom soup

1 c. sour cream

1 ½ sticks margarine or butter

1 cup grated cheese

Cook squash in the amount of water instructed on stuffing mix, stuffing seasonings and margarine in large sauce pan. When squash can be mashed, combine soup and sour cream with squash (do not drain) heating thoroughly but do not boil. Mix in stuffing mix and put in a casserole dish and bake at 350 for 1 hour. Top with cheese and bake until cheese is melted

Omelet Casserole From the Kitchen of Debbie Blasdell

6 eggs

1 ½ c. milk

1 c. green onions, diced

1 c. green peppers, diced

1 teaspoon dry mustard

Salt and pepper to taste

1 lb. sausage, brown & drain

1 c. grated cheddar cheese

6 slices white bread, cubed

Mix first 6 ingredients then add last three ingredients. Put in a 9x12 or 10x14 dish. Refrigerate overnight. Bake at 350 for 40-45 minutes until puffy.



South of the Border 'Quiche'

1 lb. Sausage, crumbled and browned (can substitute lean, diced ham but grease the pie plate)

1 Can diced green chili (4 oz.) I use mild chili

1 cup shredded cheddar cheese

1/2 cup Bisquick mix

1 cup milk

2 eggs

Heat oven to 400 degrees. Cook sausage:drain. Spread sausage in bottom of pie plate. Sprinkle with cheese.

Stir green chili, Bisquick mix, milk and eggs until blinded. Pour into pie plate over sausage

Bake about 25 min. or until knife inserted in center come out clean. 6 servings

From the Kitchen of Gail Guthrie

Egg Casserole From the Kitchen of Lisa White

6 Eggs, Beaten

4 slices bread, cubed

½ tsp. Salt

1 Tbs. Dry mustard

1 cup shredded cheddar cheese

2 cups milk

1 lb. Link sausage - browned and drained Cut in bite size pieces.

Mix eggs and other ingredients. Add sausage. Refrigerate overnight. Bake at 350* for 45 - 60 minutes.



Cherokee Casserole

1 lb. ground beef
1 can rotel tomatoes with green chilies
1 ½ cups shredded cheddar cheese
1 cup cooked elbow macaroni
1 can cream of mushroom soup
salt & pepper



Brown ground beef drain excess grease. Add all other ingredients to skillet except cheese and heat until bubbly. Pour into casserole dish and top with cheese. Place in 400* oven until hot and bubbly through.

Submitted by: Judy Provezis

BUFFET CASSEROLE

Teri Madril

½ c chopped onion
¼ c diced green pepper
2 T butter
1 ¼ pounds ground beef
1 10oz can tomato soup
½ c catsup
(1) 8 oz package med. Egg noodles

salt and pepper to taste
(2) 3oz packages cream cheese
1/3 c milk
2 tsp lemon juice
1/4 tsp garlic salt
1 tsp Worcestershire sauce
1/2 c shredded cheddar cheese

Cook onion and greeth pepper in butter until transparent. Add beef, stir until brown. Add soup, catsup, salt and pepper. Cook uncovered on low heat for about 8 minutes. Blend cream cheese, milk and lemon juice. Add garlic salt and Worcestershire sauce. Cook noodles according to package directions. Drain. Add cream cheese mixture to noodles. Spread noodle mixture in 8x12x2 inch glass baking dish. Pour beef sauce on top. Spread with shredded cheese. Bake in 350-degree oven for 30 minutes.

Yield 8 servings. Young kids love this!

Potato Casserole

- 1 large package shredded hash browns
- 1 can cream of chicken
- 1 can cream of mushroom
- 1 package shredded velveeta
- 1 small sour cream
- 1 cup diced onion
- 1 cup melted butter salt and pepper

In a baking dish place defrosted hash browns. Salt and pepper hash browns and pour melted butter over hash browns. Stir in soups, cheese, and sour cream to hash browns. Cover with foil and bake on 350 for 45 minutes or until golden brown on top.

Corn Casserole

- 1 stick butter
- 1 box of Jiffy cornbread (blue box)
- 1 can whole kernel corn (drained)
- 1 can cream style corn

In a pot melt butter and stir in cornbread mix. In a baking dish combine cans of corn. Stir in cornbread mix to corn mixture. Bake on 350 for 40 minutes or until golden brown.



MEXICAN CASSEROLE WITH CHICKEN

Teri Madril,

6 boneless chicken breasts diced

1 can green chilies diced

2 cups grated cheddar cheese

1 medium onion diced

2 cans cream of chicken soup 16 oz sour cream

12 flour tortillas cut into 4's

Cook chicken. Mix remaining ingredients thoroughly and add to chicken. Arrange in layers starting with tortillas, chicken and cheese. Continue layering. Place in greased baking dish. Bake at 325 for 30 to 40 minutes. Can sprinkle more cheese on top.

Ham and Potatoes Au Gratin From the kitchen of Kristin Redding

1 ½ cups diced ham
 3 cups diced cooked potatoes

4T margarine

1 small onion, chopped

3T flour

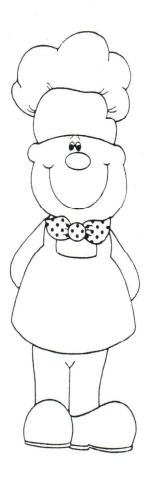
2 cups milk

salt and pepper to taste

 $\frac{1}{2}$ cup grated sharp cheddar

2 T dry bread crumbs

Layer ham and potatoes in shallow $1\frac{1}{2}$ quart baking dish. Melt 3T margarine and add onion. Cook until golden. Blend in flour. Add milk gradually and cook, stirring, until thickened. Season. Pour over ham mixture and sprinkle with cheese and bread crumbs. Bake at 400 for 20 minutes. Serves 4.



Broccoli and Rice

2 pkts thawed frozen chopped Broccoli

1 small bottle Cheese Whiz

1 can cream of Mushroom Soup

1 can cream of Chicken Soup

1 cup Minute Rice

1 stick Butter

1 finely chopped Onion

Saute Onion in Butter
Mix all ingredients together
Put in a greased dish
Bake at 350 degrees for 45 mins.

Anjenie Seegobin



1T minced onion

½ cup water

1 can cream style corn

2 eggs

1 box or package of corn muffin mix

34 stick of butter

Mix all together. Melt butter at the bottom of a dish. Bake at 375 for 30-40 minutes (until the middle is cooked).

From the Kitchen of Shevaun Sirmans



LOW FAT TURKEY CHILI

Donna Cleaves 3rd grade

1 lb. ground turkey ½ c. chopped onion

½ c. bell pepper, chopped

1/4 c. celery, diced

1 (15 oz.) can Clark red kidney beans (canned, undrained)

1 (141/2 oz.) can diced tomatoes

13/4 c. water

1 (6 oz.) can tomato paste

1 Tbsp. Worcestershire sauce

1 tsp. chili powder

1 tsp. salt

1/4 tsp. garlic powder

Place ground turkey, onion, bell pepper, and celery in a large skillet. Cook over medium heat. Add all other ingredients and bring to boil. Reduce heat and simmer for 30 minutes.

CHILLI

Donna Cleaves 3rd Grade

2 lb. ground beef 1 Tbsp. shortening

11/2 c. onion, diced

2 cloves garlic, finely chopped

1 c. green pepper, diced

1 c. celery, diced

3 c. canned tomatoes Chilli powder to taste

4 Tbsp. cold water

2 tsp. salt

2 tsp. sugar

2 tsp. Worcestershire sauce

1 (21/2 lb.) can red kidney beans

1 c. elbow macaroni (optional)

Brown ground beef in shortening. Add garlic, onion, and green pepper. Cook until onions are transparent. Drain off fat. Add tomatoes, chili powder, water, salt, sugar, and Worcestershire sauce that have been mixed together. Cover and simmer for 1 hour. Add kidney beans and cook uncovered for 1 hour. Cook elbow macaroni separately according to package directions. Add to chili just before serving if desired.

DELICIOUS CROCK POT SPAGHETTI

Donna Cleaves 3rd Grade

1 pkg. hamburger ½ medium onion Seasoning salt Garlic (minced or powder) Oregano

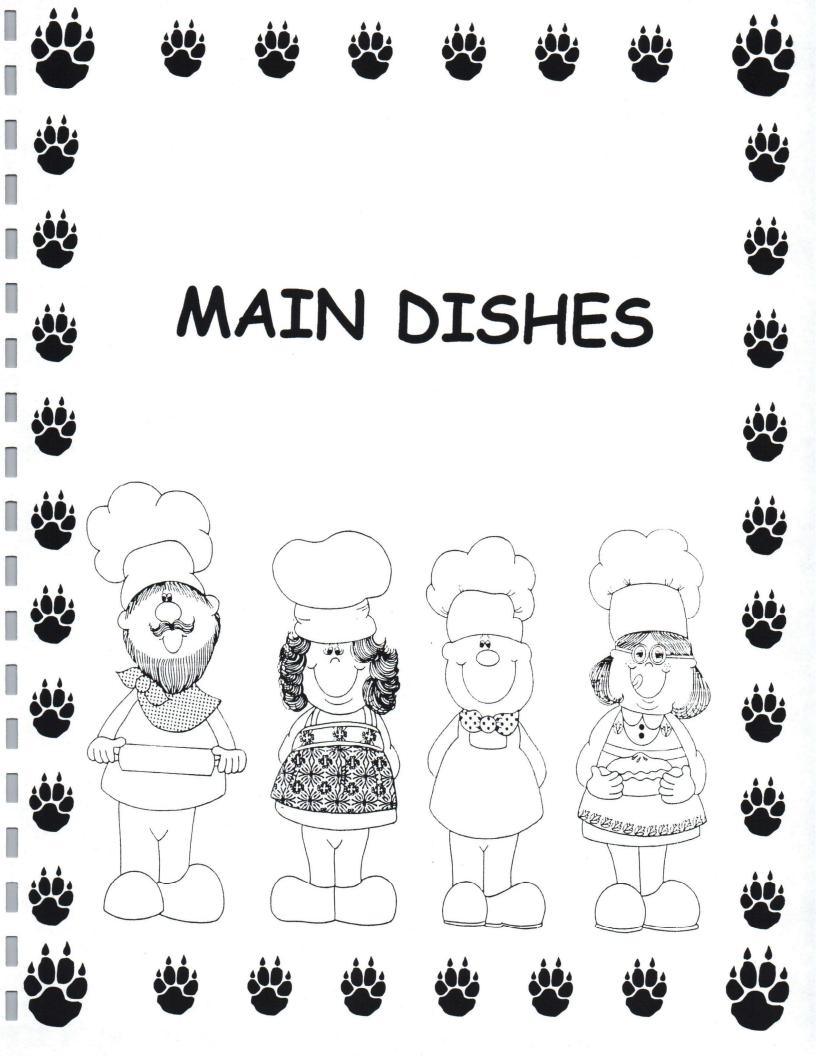
1 (15 oz.) Hunt's tomato sauce (6 oz.) Hunt's tomato paste Sugar

Salt and pepper

1 (15 oz.) Hunt's diced tomatoes

Brown hamburger with diced onions. While browning add 1/2 teaspoon seasoning salt, 1 to 2 minced garlic cloves or 1/2 teaspoon garlic powder. When brown, drain off grease. Add to crock pot along with all tomatoes. Add 1 teaspoon oregano. Add $\frac{1}{2}$ teaspoon sugar. Salt and pepper to taste and $\frac{1}{2}$ can of water. Stir ingredients and set crock pot on LOW to simmer all day. (Cook 21/2 hours on HIGH if in a hurry). Serve over pasta. Delicious.





Fresh Vegetable, Herb, and French Goat Cheese Pasta

1/4 cup olive oil

1 red onion, chopped medium

2 cloves garlic, finely chopped

1 tablespoon fresh basil, chopped

1 tablespoon fresh oregano, chopped

1 small can artichoke hearts, drained

1 small green pepper, seeded and chopped medium

1 small red pepper, seeded and chopped medium

1 small yellow bell pepper, seeded and chopped medium

3 medium tomatoes, chopped medium

1 cup mushrooms, sliced

½ teaspoon salt (or to taste)

1/4 teaspoon black pepper (or to taste)

1 ½ pounds farfalle (bow tie) pasta, cooked al dente and drained

8 ounces French goat cheese, cut up

1 cup pecans, chopped

In a large sauté pan place the olive oil and heat it on medium high until it is hot. Add the red onions, garlic, basil, and oregano. Sauté the ingredients for 2 minutes, or until the onions are tender.

Add the artichoke hearts, green, red, and yellow bell peppers, tomatoes, and mushrooms. Sauté the vegetables for 5 minutes, or until they are tender. Add the salt and black pepper, and stir them in.

Add the sautéed vegetables to the cooked pasta and toss them together so that everything is well mixed.

On each of 4 individual serving plates place the pasta. Place the goat cheese on top. Sprinkle with pecans.

serves 4

Submitted by Kelly Gerletti



Mexican Rice

1 cup raw long-grain white rice

3 tablespoons olive oil

½ cup chopped onion

1 large clove garlic, minced

2 tablespoons chopped parsley

2 ½ cups rich chicken broth

1 teaspoon salt

1 pickled jalapeño, chopped

1. In saucepan, brown rice in oil together with onion and garlic. Cook and stir until light brown.

2. Add remaining ingredients. Cover and simmer for 25 minutes.

DON'T LIFT LID DURING COOKING!

Serves 4.

Submitted by Kelly Gerletti



Spaghetti Sauce From the Kitchen of Cathy Sharpe

₹ cup chopped onion	$1\frac{1}{2}$ tsp salt
1 clove garlic minced	1/3 tsp pepper
3 tsp salad oil	1 ½ tsp oregano
2 11b can tomatoes cut up	1 bay leaf
2 8oz cans tomato paste	
1 cup water	1 lb ground meat
1 tsp sugar	

Cook onion and garlic in oil until tender. Stir in next 8 ingredients. Simmer uncovered 30 min. Remove bay leaf. Add meat and cook loosely covered 30 min.

Baked Squash From the Kitchen of Cathy Sharpe

6 Yellow squash (Wash, cut ends off, cut up and cook in boiling salted water about 7 minutes)
Sauté $\frac{1}{2}$ cup chopped onions in $\frac{1}{4}$ cup oleo. Add drained squash and $\frac{1}{2}$ cup grated cheddar cheese or chopped American cheese, crushed Ritz Cracker (about 8) salt, pepper and $\frac{1}{4}$ cup milk. Pour into greased baking dish, put Ritz crumbs on top and bake 350* about 30 minutes.

Crawfish or Shrimp LeBlanc

1 stick butter

1 8 oz. pkg. cream cheese, cubed

2 T. butter

1 large onion, chopped

1 large bell pepper, chopped

1 8 oz. pkg. fresh sliced mushrooms

2 lbs. peeled crawfish tails or shrimp

1 can cream of mushroom soup

2-3 cups cooked rice

1 T. garlic powder or to taste

½ tsp. cayenne pepper

3 dashes white pepper

1 ½ to 2 cups grated Velveeta cheese

1 cup canned fried onion rings



In a skillet, melt 1 stick butter and add cubed cream cheese. Stir over low heat until cheese is melted. Set aside. In Dutch oven, melt 2 T. butter and sauté onions, bell pepper, and mushrooms until vegetables are tender. Add crawfish or shrimp and cook until heated. Add the mushroom soup and 2 cups cooked rice. If too soupy, add more rice. Add the cream cheese and butter mixture to seafood mixture. Stir and season to taste with garlic powder and peppers. Place mixture in greased (4 qt.) casserole. Top with grated Velveeta cheese and fried onion rings. Bake at 350 degrees for about 30 minutes or until bubbly. Serves 8-10.

Lisa White

PEPPER STEAK AND RICE

Gail Guthrie

1-1/2 lbs beef round steak or sirloin steak, 3/4" to 1" thick

1/8 cup salad oil

1 cup water

1 medium onion cut into 1/4 inch slices

1/2 teaspoon garlic salt

1/4 teaspoon ginger

1-2 medium bell peppers cut into 3/4" strips

1 Tablespoon cornstarch

2 Tablespoons soy sauce

1 14-oz can diced tomatoes (juice and tomatoes) or 2 medium tomatoes, sliced thin

Rice - 4-5 servings, cooked according to package directions

Trim fat from meat, cut into strips 2"x1/4". Heat oil in large skillet. Cook meat in oil, turning frequently until brown, about 5 minutes.

Stir in water, onion, garlic salt and ginger. Heat to boiling. Reduce heat; cover and simmer about 15 minutes. Add bell pepper strips and tomatoes. Simmer an additional 5 minutes. Blend cornstarch and soy sauce; stir into meat mixture. Cook Stirring constantly until mixture thickens and boils. Serve over rice.

Good served with hard rolls and fresh fruit for dessert.

King Ranch Chicken

1/4 cup margarine

1 med. green bell pepper, chopped

1 med. onion, chopped

1 can cream of mushroom soup

1 can cream of chicken soup

1 can Rotel milder or regular

2 cups cubed cooked chicken

12 corn tortillas torn into bite sized pieces

2 cups shredded cheddar cheese

Preheat oven to 325 degrees

In sauce pan, cook first 3 ingredients until tender. Add soups, Rotel and chicken; mix together. In 13x9x2 inch baking dish layer tortillas/soup mixture/cheese. Bake 40 min.



SHEPHERD'S PIE

This is my step-mother's recipe and she doesn't measure ingredients so quantities are approximate.

1-1/2 quart baking dish sprayed with PAM - set aside

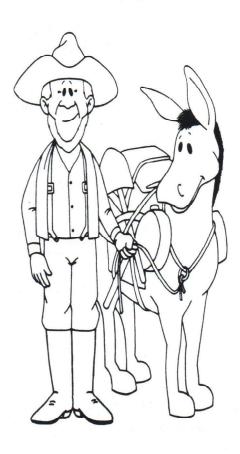
1-2 lbx. ground beef – fry until well done; drain fat. Put drained ground beef in greased baking dish.

Layer 1 can peas and carrots or green beans and 1 can corn on top of ground beef. Do not heat vegetables-drain liquid from cans and pour vegetables directly onto beef. Spread evenly.

3-4 potatoes boiled then mashed (with butter, milk and/or sour cream (I use instant mashed potatoes when I am in a hurry). Take mashed potatoes and spread on top of meat and vegetables.

Wrap plastic wrap around finger and poke holes in mashed potatoes (I use the end of a wooden spoon). Melt 2 Tablespoons butter or margarine and drizzle butter over the top of the mixture.

Bake at 325 ° for 20 minutes. Then turn on broiler and watch until the top of the potatoes gets nice and brown. Serve.



Pescado a la Tampicena

(Fish, Tampico Style)

2 lbs. - fish of your choice 1 - 16 oz. jar **Fish Mex**

Bring Fish Mex to medium-high heat in skillet. Place fish in skillet and cover with sauce. Cook fish fillets in Fish Mex for 10 minutes. Serve hot, garnish with or on a side dish of white rice, garnish with cilantro.

Bow Tie shrimp

Serves 6 persons (not quite an army)

2 lbs.- Peeled cleaned shrimp
1/2 stick Butter
1 - 16 oz Fish Mex (Tampico De-Lite)
16 oz. bow tie pasta
2 cloves garlic (crushed).

Cook pasta per directions on bag. Melt butter in 9 inch skillet with garlic until garlic is brown. Add cleaned shrimp to butter and cook shrimp in butter and garlic for about 5 minutes and then add the **Fish Mex** and cook for another 10 minutes or until done. Drain pasta and put in bowl. Put shrimp over pasta and serve.

Garnish with cilantro.



PEPERONCINI PEPPER SANDWICHES

Gail Guthrie

1 Chuck roast, round roast etc. as lean as possible

1 jar sliced peperoncini peppers (by pickled items in store – Trappeys, Mezzetta or any brand)

1 beef bouillon cube

1 pkg. Au Juice mix - prepare as directed on package

1 pkg. soft sandwich rolls

If you have whole peppers instead of sliced, cut peppers lengthwise. Place on top of roast in crock pot. (8-10 peppers, sliced, for large roast, or to taste)

Pour half of the juice from the pepper jar over the roast. Add bouillon cube. Cook on high 8-10 hours until roast is ready to fall apart. With large fork shred roast. Meat will absorb juices. Fill soft sandwich rolls with meat mixture. Serve with Au Juice mix for dipping.

Chicken and Dressing Gail Guthrie

4-6 boneless chicken breasts, uncooked, thawed or frozen

3/4 cup white wine or water

1 can cream of chicken soup

½ pkg. herbed seasoned stuffing mix (I use Stove Top Corned bread dressing)

1/2 of the package of herb mix seasoning (found in the boxed dressing)

1/4 cup margarine, melted

Spray bottom of glass baking dish with PAM. Place chicken breasts in dish. Mix ½ cup white wine or water with 1 can undiluted cream of chicken soup and pour over top of chicken. Sprinkle the dry herbed seasoned stuffing mix over the chicken and soup. Sprinkle ½ of the herb seasoning mix packet over the dressing. Melt ½ cup margarine and dribble over the top.

Bake in 350 degree oven for 45 minutes if chicken was thawed, or 55 minutes if chicken was frozen.



Barbecue Brisket

1 brisket (any size)
1 (6 oz.) soy sauce
1 can Campbell's Beef Consommé soup
2-3 Tbsp. Lemon juice
dash garlic powder
paprika

Trim excess fat off brisket. Soak brisket overnight in 9x13 inch pan with soy sauce, soup, lemon juice and garlic powder.

Next day, pour off above liquid. Sprinkle meat with paprika. Wrap in heavy foil. Bake at 350 degrees for 4 hours. Cool, slice thin and pour sauce over meat. Wrap back up and heat 30 minutes at 300 degrees.

Sauce

3-4 Tbsp. Vinegar4 Tbsp. Brown sugar2-3 Tbsp. Worcestershire sauce1 c. catsup

For Sauce: Mix sauce ingredients and simmer about 10 minutes. May double sauce recipe for large brisket.

Y

STUFFED BAKED POTATO

4-5 Medium sized potatoes, baked
1 lb. Ground beef, crumbled and well cooked
1 can Cream of Mushroom soup
1/4 cup milk or water
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 salt and pepper to taste

butter or margarine, sour cream, shredded cheddar cheese (optional)

Brown ground beef in skillet. Drain off any fat. Add 1 can Cream of Mushroom soup, undiluted. Add milk/water, onion powder, garlic powder and salt and pepper. Mix thoroughly. Heat, but do not boil.

Cut baked potatoes lengthwise, but not all the way through. Push ends of potatoes toward center, allowing potato to loosen inside skin. Add butter and sour cream as desired. Top with generous scoop of ground beef mixture and cheddar cheese, if desired.

BAKED CHICKEN BROCCOLI & RICE

1 can (10 1/4 oz.) Condensed Cream of Chicken & broccoli soup 4 to 6 chicken breast halves Paprika

1 1/2 cups water
3/4 cup uncooked regular longgrain rice
Pepper

In 2-qt. Ablong baking dish, combine soup, water and rice. Arrange chicken on rice mixture; sprinkle with paprika and pepper. Bake at 375 degrees, 1 hr. or until chicken is no longer pink and juices run clear. Makes 4 servings.

Recipe by: Denise Blonstein

OVEN-FRIED CHICKEN

1/4 cup butter or margarine, melted 1/4 teaspoon pepper 1 cup crushed cornflakes

1/2 teaspoon salt
1 - 2 1/2- to 3-pound broiler-fryer chicken, cut up

Combine butter or margarine, salt, and pepper. Brush chicken with butter mixture, then roll in cornflakes. Place chicken, skin side up, without touching in a ungreased, large shallow baking pan, Bake at 375 degrees till tender about 1 hour. Do not turn. Makes 4 servings.

Recipe by: Denise Blonstein Buzzard Club of Houston

BAKED CHICKEN ITALIANNE

1 whole baking chicken, cut in quarter's

1 large onion, quartered

2 large potatoes, cut in quarters

1/4 cup water

2 tablespoons oregano Salt and pepper to taste

Place chicken, potatoes, onions, and water in baking dish. Sprinkle top with oregano, salt and pepper. Turn chicken during baking to brown on both sides. Bake at 450 degrees for 1 hour and 30 minutes. Add more water if bottom of pan becomes too dry. Makes 4 servings.

Recipe by: Denise Blonstein



Chicken Cacciatore

1 cup sliced mushrooms

1 cup tomato sauce

1 #2 can Italian tomatoes (16 oz)

½ cup white wine (or cooking wine)

1/4 tsp. basil

1/4 tsp. oregano

1 bay leaf

½ tsp. salt

2 tsp. minced garlic (in a jar)

1 chopped onion

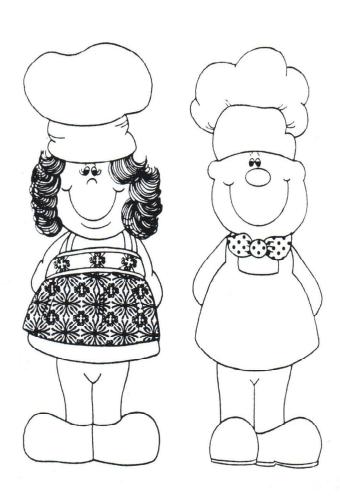
4 half chicken breasts, skinned and boned (chopped)

1/2 cup of fat-free chicken broth

Heat the chicken broth in a non-stick skillet and brown chicken, onion, and garlic. Add other ingredients except mushrooms. Bring to a boil, then cover and simmer about 30 minutes. Add mushrooms, cook 10 minutes more. Remove chicken from pan, boil down sauce until slightly thickened. Serve over cooked pasta

Yields 6 servings 217 calories per serving

Submitted by - Linda Baumgartner



Chicken Potato Delight

1 can condensed Cream of Chicken soup, undiluted

3/4 cup sour cream

2/3 cup milk

1 cup cooked chicken breast, cubed

2 ½ cup shredded cheddar cheese

3 ½ cups frozen shredded hash brown potatoes

(these should be thawed)

1 2.3oz. can french fried onions

1 cup crushed sour cream and onion potato chips

In a bowl, combine soup, sour cream, milk, chicken, and half of the cheese.

Spread three-fourths of the mixture in a greased 2 qt. Baking dish.

Sprinkle hash browns on the top of this mixture and press down slightly.

Spread with the remaining soup mixture

Sprinkle with fried onions, potato chips and remaining cheese.

Bake uncovered at 350 degrees for 1 hour or until bubbly.

Let stand for 5 minutes before serving.

Yield 6 servings



Chicken and Dumplings From the kitchen of Theresa Lipscomb



Boil one chicken until tender. Season with salt and onions.

Chicken broth

3 cups flour

3 TB shortening

1 tsp salt

2 eggs

1 ½ cups water

Cut shortening into flour and salt mixture. Add eggs and mix together

Add water a little at a time

Roll out on cutting board

Sprinkle with flour to keep from sticking

Sprinkle with hour to keep from sticking

Cut into 2 inch strips and drop into boiling broth

Cook 15 - 20 minutes stirring occasionally

Add deboned chicken in the last 5 minutes

CLASSIC LASAGNA

1 (30-ounce) jar of spaghetti sauce 4 cups (30oz.) Ricotta Cheese 1 1/2 cups (6 oz.) Fancy shredded Parmesan Cheese, divided 3 cups (12 oz.) Shredded Mozzarella Cheese 1 pound ground beef, cooked and drained 3 tablespoons minced fresh parsley 1/2 pound lasagna noodles, cooked and drained

In medium bowl, combine spaghetti sauce and ground beef. In a separate medium bowl, combine Ricotta Cheese, 3/4 cup Parmesan cheese and parsley. Pour 3/4 cup tomato mixture in bottom of 13 x 9-inch pan. Layer one-third of the noodles, half the Ricotta mixture, one third of the remaining tomato sauce and 1 cup Mozzarella cheese in pan. Repeat layers. Top with remaining noodles, tomato sauce and 1 cup Mozzarella and 3/4 cup Parmesan cheeses. Cover with foil and bake at 350 degrees for 50 minutes; uncover and bake 15 minutes more. Let stand 10 minutes before serving. Makes 12 servings.

Recipe by: Denise Blonstein

ITALIAN PASTA BAKE

- 1 Lb. Ground beef or Italian sausage
- 4 Cups mostaccioli, cooked, drained
- 1 Jar (28 oz.) spaghetti sauce
- 🕏 Cup Grated Parmesan cheese, divided
- 2 Cups Mozzarella Shredded cheese

Brown meat in large skillet; drain.

Stir in mostaccioli, spaghetti sauce and $\frac{1}{2}$ cup Parmesan cheese. Spoon into 13 X 9 inch baking dish. Top with shredded cheese and remaining $\frac{1}{4}$ cup Parmesan cheese.

Bake at 375* for 20 minutes. Makes 6 servings.

Judy Provezis

SOUR CREAM CHICKEN ENCHILADAS

- 4 Chicken Breasts
- 1 Small onion chopped

Cumin, salt, pepper

- 1 Large brick Monterey Jack cheese grated
- 1 Can chopped green chilies
- 1 Pkg. Taco seasoning
- 12 Flour tortillas
- 1 16oz sour cream
- 1 Green onion chopped

Boil chicken, cumin, salt, pepper and onion in enough water to cover chicken. Pour off 2 cups of broth and save. Cut up chicken and add back to broth with onion and spices. Add sour cream to 2 cups chicken broth. Roll chicken and cheese in tortillas and put in 9 X 13 pan. Pour sour cream and broth over them, sprinkle with cheese and top with green onion. Bake at 350* for 30 minutes or until they just begin to brown.



Chicken with Rice

By Candelaria Rodriguez

Boneless chicken
Large onion
Large bell pepper
Can of tomato sauce (802.)
2 Cups of rice

2½ cups of water 2 Bay Leaves Olives Olive Oil Salt

- 1) Cut chicken in stripes or dice whichever you prefer.
- 2) Cut onion and bell pepper as desired.
- 3) Sauté chicken with the onion, bell pepper, bay leaves, tomato sauce, olives, oil, and seasoning of your choice.
- 4) Add water and boil for 15 min. on medium.
- 5) Add rice, stir, cover, and lower fire to med. low.
- 6) Cook for 20 to 25 min. (until water is all gone).
- 7) Stir when done and serve.

of servings 6

Salmon Croquets From the Kitchen of Maria Ruiz

- 1 Can pink salmon
- ½ Onion
- 1 Packet saltine crackers
- 1 egg
- Pepper

Mix and fry in small sections.



Cheese Potatoes From the Kitchen of Alice Halson

- 1 Bag Frozen southern-style hash browns, thawed
- 1 stick margarine
- 16 oz sour cream
- 1 can cream of chicken soup
- 2 cups shredded cheddar cheese
- ½ bottle Hormel bacon bits

Mix together. Cook in microwave 20 minutes on high, stirring several times.

Crockpot Enchiladas

From the kitchen of Kristin Redding

Brown: 1-2lb hamburger

Place in the crockpot with:

1 cup chopped onion

1 can cream of mushroom soup

1 can golden mushroom soup

1 can cheddar cheese soup

1 can mild enchilada sauce

1 can chopped green chiles

Cook 8-10 hours on low in crockpot. One hour before serving, stir in 12-18 corn tortillas, cut in pieces.

Au Gratin Potatoes: Cheesy Style

Ingredients:

Half a bag of potatoes or less – cubed/sliced
Half a block of Velveeta - cubed
Bag of shredded cheddar cheese
½ cup of milk
3 tbs. of butter
salt
pepper

Place potatoes in a 9x12 casserole dish. Top with butter, amount of desired salt and pepper, and milk. Place in oven for approx. An hour to an hour and a half on 350. Pull out and top with shredded cheese (to your liking) and Velveeta. Place back into oven until the top is golden brown.

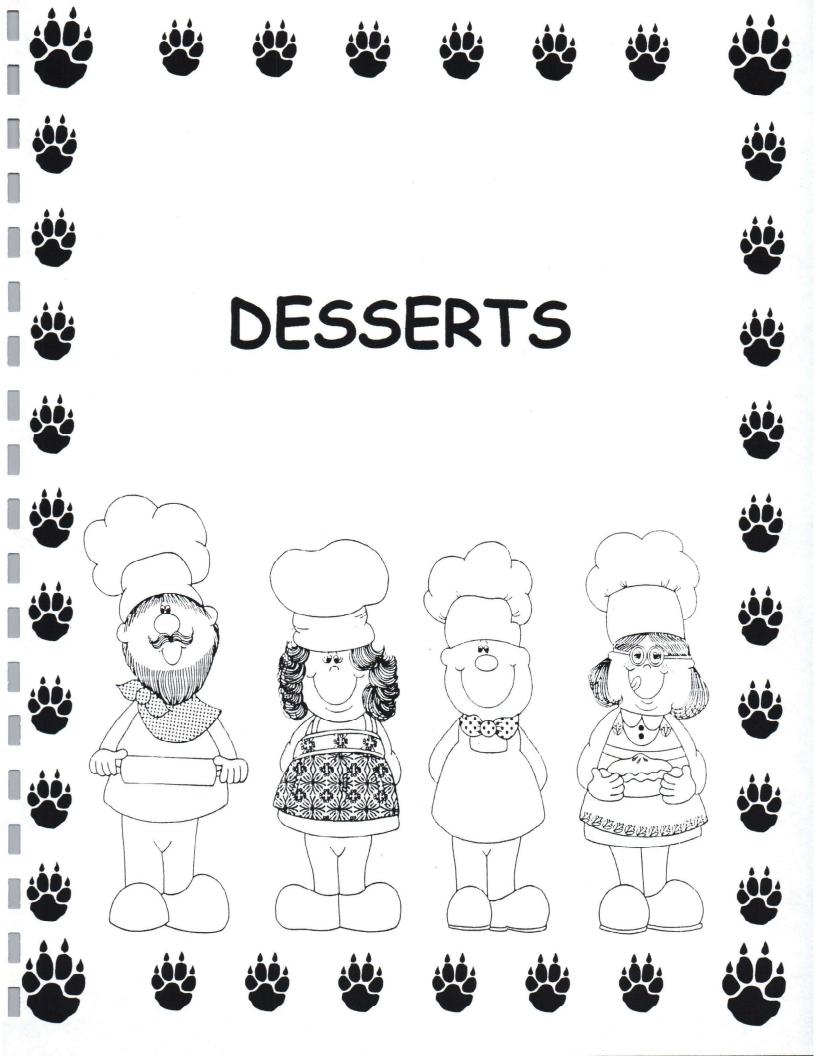
Smothered Pork Chops

Serves: 4 to 6 persons

4-6 Pork Chops
1 - 16 oz. Jar Tejano Salsa (mild, medium or hot)
Salt and pepper or use *Tony Chachere's* Creole Seasoning

Sprinkle pork chops lightly with *Tony Chachere's* or seasoning or your choice. Brown chops in skillet (both sides). Pour 1-16 oz. jar of your choice of Tejano Salsa (mild, medium, or hot) over pork chops and simmer on medium to high heat for approximately 15 minutes.





White Chocolate Chip Cookies with Macadamia Nuts

12 Servings

1/2 cup softened unsalted butter

1/3 cup sugar

1/3 cup firmly packed brown sugar

egg

1 teaspoon vanilla

I cup all-purpose flour

1/2 teaspoon baking soda

1/4 teaspoon salt

6 1/2 ounces chopped white chocolate

3/4 cup halved macadamia nuts

Blend butter, sugars, egg, and vanilla until fluffy, stopping once to scrape down sides of bowl, about 1 min. Add flour, baking soda and salt and mix until just combined. Do not over mix. Stir in white chocolate chunks and nuts. Mound dough by 1/3 cupfuls onto lightly greased cookie sheet, space about 2 in. Apart. Bake in preheated 375 degree oven until lightly brown around edges, about 15 min. Cool on cookie sheet for 3 min, then remove to racks and cool completely. Store in air-tight container. (can be prepared ahead. Store cookies up to 4 days at room temp. Or freeze 3 wks.)

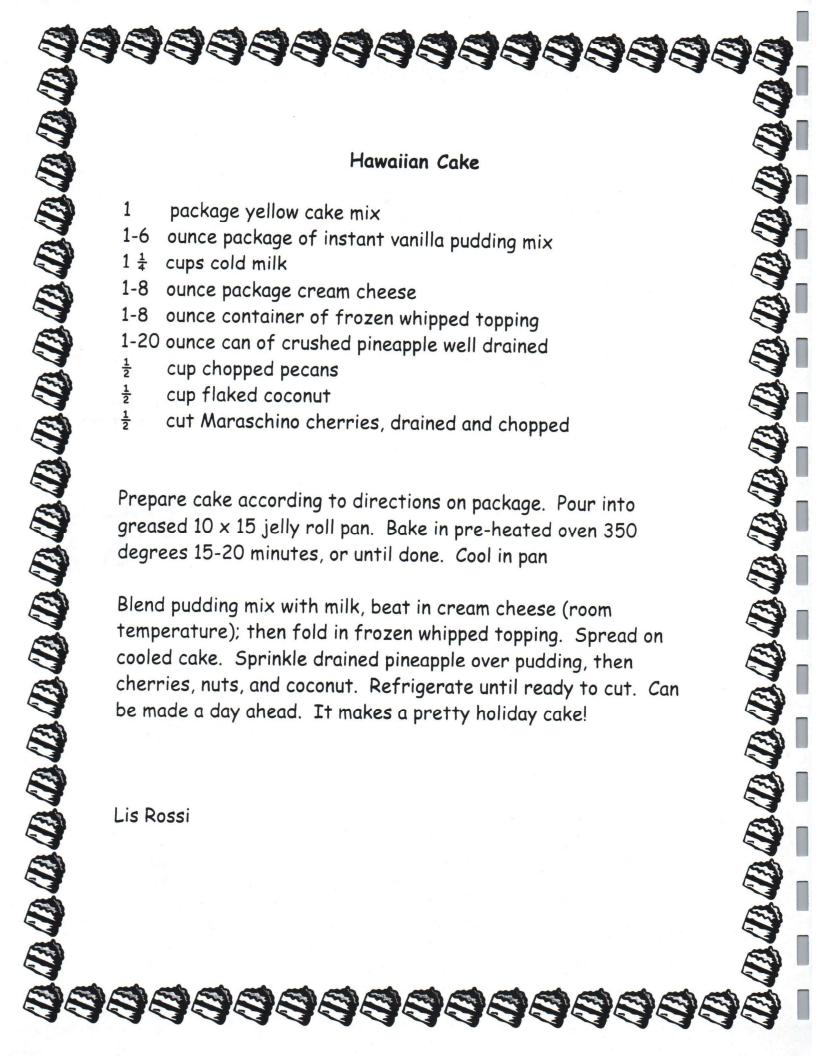


Chewy Toffee Cookies

2 ¼ cups all purpose flour 1 teaspoon baking soda ½ teaspoon salt ½ cup (1 stick) butter or margarine, softened ¾ cup granulated sugar 3/4 cup packed light brown sugar
1 teaspoon vanilla extract
2 eggs
1 3/4 cups (10 oz. pkg.) Skor English
Toffee bits

Heat oven to 350 F. Lightly grease cookie sheet. Stir together flour, baking soda and salt. In large bowl, beat butter, granulated sugar, brown sugar and vanilla until well blended. Add eggs; beat well. Gradually add flour mixture, beating until well blended. Stir in toffee bits. Drop by rounded teaspoons onto prepared cookie sheet. Bake 9 to 11 minutes or until lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Makes about 4 dozen cookies.

**Baking on a pizza stone also works well. **



Russian Tea From the Kitchen of Cathy Sharpe Courtesy of Grandmother Brann

 $\frac{1}{2}$ cup instant tea

½ big jar Tang

 $\frac{1}{2}$ tsp ground cloves

1 tsp cinnamon

 $1\frac{1}{2}$ cup sugar

Use 2 heaping tsps to 1 cup water.

Cream Cheese Pound Cake From the Kitchen of Cathy Sharpe

1 Large package cream cheese

3 sticks butter or margarine

3 cups sugar

3 cups flour

6 large eggs

1 Tbsp. Vanilla

Mix cream cheese and margarine. Add sugar and mix with electric beater. Add 1 egg at a time - mixing thoroughly. Add flour, 1 cup at a time, add vanilla. Grease and flour bunt pan. Bake at 275* for 2 hrs.



Oatmeal Cookies From the Kitchen of Gina Marlow

1 cup of softened butter

1 cup of packed brown sugar

1 cup of white sugar

2 large eggs

1 tsp of vanilla extract

Sift in

 $1\frac{1}{2}$ cups of flour

1 tsp. of baking soda

 $\frac{1}{2}$ tsp of salt

Mix in 3 cups of Uncooked Oatmeal

Preheat oven to 375*, Drop by rounded tablespoonfuls

Bake 10-12 minutes.



CAKE MIX COOKIES

- 1 Pkg. Cake mix (any flavor)
- 1/3 Cup Vegetable Oil
- 2 Eggs
- 1 Can Frosting (Same flavor as cake)

Heat oven to 375*F. In large bowl, combine cake mix, oil and eggs; stir with spoon until thoroughly moistened. Shape dough into 1-inch balls; place 2 inches apart on ungreased cookie sheets. With bottom of glass dipped in flour, flatten to ½ inch thickness.

Bake at 375* for 6 to 8 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets.

Spread frosting over warm cookies. Let frosting set before storing. Store in tightly covered container. Makes 3 dozen cookies.

Judy Provezis

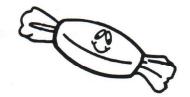
DENISE'S COCONUT CAKE

1 box butter-recipe yellow cake mix 1 (15-ounce) can sweetened cream of coconut (such as Coco Lopez) 1 (14-ounce) bag shredded coconut 1 (14-ounce) can sweetened condensed milk 1 (12-ounce) carton whipped topping

Preheat oven to temperature specified on cake-mix package. Prepare cake batter, following instructions on cake-mix package. Pour into a 13-by-9-by-2-inch baking pan. Bake cake about 30 to 40 minutes. Remove cake from oven when it tests done; leave cake in pan. While cake is still not, use a handle of a wooden spoon to poke holes 3 inches apart in the cake. Mix cream of coconut and milk; pour over hot cake. Refrigerate overnight. The next day, spread whipped topping on chilled cake. Sprinkle coconut over topping and serve.

Recipe by: Denise Blonstein

Chocolate Candy Bar Dessert



2 cups chocolate wafer cookie crumbs (Oreo)

½ cup sugar divided

½ cup margerine, melted

8 oz, cream cheese, softened

1 12 oz. container whipped topping, thawed

1 cup crushed English Toffee candy bars crushed

3 cups cold milk

2 small pkgs. instant chocolate pudding

You may want to scrape the filling out of the cookies, before crushing them, as they may be too sweet for your taste. Then mix them with the sugar and melted margerine, and spread it in a cake pan, pressing it down firmly. Refrigerate 15 min.

Beat cream cheese and sugar until smooth and creamy. Spread it out over the cookie crumb layer

Sprinkle ¾ cup of crushed candy bars over this layer. Add the 3 cups of milk to the pudding and mix briskly with a whisk, until it has thickened, pour this over the candy bar crumbs.

Gently spread the whipped topping over the pudding layer, and sprinkle the remaining crushed candy bars on the top for garnish. Refrigerate for 2 –3 hours until the pudding and cream cheese are firmly set. Store in an airtight container in the refrigerator.

Pineapple Cream Pie

Ingredients:

1 can crushed pineapple - drained

1 tub of cool whip

1 cream cheese

1 cup of sugar

1 Graham cracker pie crust

Allow cream cheese to soften at room temperature. In a bowl, slowly pour in one cup of sugar into bowl with cream cheese and cream with fork. Add pineapple and blend. Slowly add whip cream and blend very well. Pour into the piecrust. The pie will be very full. Chill in refrigerator for a few hours.

Enjoy!

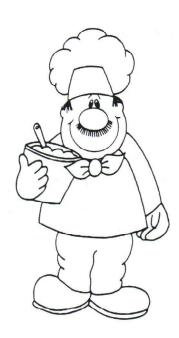
GRANDMA'S CHOCOLATE OATMEAL COOKIES

1/4 c. cocoa 1/4 c. butter 2 c. sugar

1 c. peanut butter 1 tsp. vanilla 3 c. oatmeal

1/2 C. milk

Cook butter, sugar, cocoa until dissolved. Add milk, peanut butter and vanilla. Stir in oats. Drop by spoonfuls on waxpaper and chill.



PUPPY CHOW

1 box of Crispix Cereal

1 stick butter

1 c. creamy peanut butter 3 c. powdered sugar

1 c. chocolate chips

Melt peanut butter, chocolate chips and butter in saucepan. Place Crispix in a large mixing bowl. Pour hot mixture over cereal and stir. Add I cup of powder sugar to cereal and stir. Put 2 cups powdered sugar in a large zip lock bag. Add ½ cereal mixture to bag, seal and shake. Add the rest of the cereal mix to bag and shake. Spread puppy chow out on wax paper or cookie sheet to cool.

This a great snack or treat for children.

Chocolate Chess Pie

1 9 in. pie shell, unbaked
1 ½ cups sugar
3 T. cocoa
¼ cup melted butter
2 eggs, slightly beaten
1/8 tsp. salt
1 small can evaporated milk
1 tsp. vanilla
½ to ¾ cup chopped pecans (optional)

Prepare unbaked pie shell. Mix sugar, cocoa, and butter. Stir well. Add eggs and beat with mixer until well blended, about 2 ½ minutes. Add salt, milk, and vanilla. Stir in pecans. Pour pie filling into pie shell. Bake at 350 degrees for 35-45 minutes. Serves 6-8.

Lisa White



Stone's Famous Flan de Queso

Ingredients:

8 oz. Cream cheese

16 oz. Can evaporated milk

1 can condensed milk

4 eggs

2 tsp. Vanilla

sugar

1-8" round cake pan

1-9" round cake pan

blender

Pour enough sugar in bottom of 8" round pan and brown on top of stove to make caramel. Set aside to cool.

In blender add the rest of the ingredients and blend together. Pour the mix in the cool 8" pan. In a preheated oven to 350 degrees bake the flan in a double boiler. (use the 9" pan to put the 8" pan inside of it with a little bit of water on the bottom of the 9". While baking, always watch that it never dries up, keep adding water to the 9" pan).

Bake at 350 for a little more than an hour. You know it will be done when the top is brown looking.

Take out of the oven and let cool for about 10 minutes.

With a butter knife separate the sides of the flan and carefully invert it in a big plate. Careful with the hot caramel that has formed at the bottom.

Keep refrigerated. Decorate with strawberries if you wish.

Enjoy!



Pavlova

From the kitchen of Lyn Coe Mother of Kathryn Grill

3 egg whites (room temperature) 1/4 teaspoon cream of tartar 1/4 teaspoon salt 1/2 teaspoon vanilla 1/2 cup sugar whipping cream fresh fruit

Beat egg whites, cream of tartar, salt, and vanilla until soft peaks form. Gradually add sugar and beat into stiff peaks until sugar is dissolved. Spread mixture in a circle on brown or waxed paper. Bake at 275° F for 1 hour. Turn oven off and let shell sit in oven with door closed for 1 hour more. Cool thoroughly. Top cooled shell with whipping cream and your choice of fresh fruit: kiwi, strawberries, passion fruit, raspberries, etc. Serve and enjoy!



BANANA CAKE

1/2 cup butter or margarine (not diet), softened

1 1/2 cups sugar

2 eggs

3 large bananas, mashed

4 tbs. sour cream

1 tsp. each; baking soda and baking powder 2 cups all-purpose four

1 tsp. vanilla extract

1 cup chopped nuts

Cream butter and sugar. Add eggs, one at a time, beating after each egg. Add bananas and sour cream. Combine soda, baking powder and flour. Add to banana mixture. Fold in vanilla extract and nuts. Grease a 9-by-5-by-3-inch loaf pan. Place wax paper in bottom of pan. Pour cake mixture into pan, and bake 1 hour at 350 degrees, or until knife inserted in center comes out clean. Makes 10 serivngs.

Recipe by: Denise Blonstein

IMPOSSIBLE PECAN PIE

1 1'/2 cups chopped pecans
3/4 cup each; packed brown sugar,
milk and light or dark corn syrup
1/2 cup all-purpose buttermilk
baking mix

1/4 cup margarine or butter, softened 4 eggs 1 1/2 tsp. vanilla extract

Heat oven to 350 degrees. Grease a 9-by-1 1/4 inch pie plate. Sprinkle pecans in plate. Beat sugar, milk, syrup, baking mix, butter, eggs and vanilla until smooth, 15 seconds in a blender on high or 1 minute with a hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 50 to 55 minutes. Cool 5 minutes. Makes 8 servings.

Recipe by: Denise Blonstein



Cuban Flan

By Candelaria Rodriguez

1 can of sweetened condensed milk (14oz.)

1 3/4 cup of milk (may substitute with can of evaporated milk)

2 large eggs

3 yolks

1 cup of sugar

I tablespoon of vanilla

Salt

13 x 9 Baking pan

9 x 5 Glass baking pan

- 1) Pre-heat oven to 350°.
- 2) Fill with water the 13 x 9 Baking pan more than half way.
- 3) Blend the cond. milk, milk (or evap. milk), eggs, vanilla, and a dash of salt in a blender.
- 4) In a pot burn sugar to carmel state.
- 5) Pour sugar into 9 x 5 Glass baking pan making sure you cover all sides.
- 6) Pour liquid mix (# 3) in 9 x 5 Glass baking pan and cover with aluminum foil.
- 7) Place 9 x 5 Glass baking pan in the 13 x 9 Baking pan and put it in the oven.
- 8) Bake at 350° for 1½ hours.
- 9) Place in refrigerator overnight (8 hours).
- 10) Before serving flip on serving tray (like an upside down pineapple cake).

of servings 8 - 10

BLACKBERRY COBBLER

1 cup sugar
3 cups blackberries or blueberries
1/2 cup butter
3/4 cup flour
Cinnamon or nutmeg, optional

1 1/2 teaspoons baking powder

1 1/4 teaspoons salt

1/2 cup milk 3/4 cup sugar

Pour 1 cup sugar over berries and let stand. Melt butter in 2-quart casserole. Place berries in casserole. Sift flour, 3/4 cup sugar, baking powder, and salt together. Add milk; mix well. Pour mixture over the berries. DO NOT STIR. Bake at 350 degrees for 45 minutes. Makes about 6-8 servings.

Recipe by: Denise Blonstein Buzzard Club of Houston

PEACH COBBLER

1 stick butter 1 cup sugar 1 cup flour Cinnamon

1 cup milk

3 teaspoons baking powder

2 cups peaches

Melt butter in 9x13 pan. Combine sugar, flour, baking powder, and milk; mix well. Pour over butter and place peaches on top of batter. Sprinkle sugar and cinnamon on top. Bake at 375 degrees for 45 minutes. Makes about 4-6 servings.

Recipe by: Denise Blonstein

PEANUT BUTTER KRISPIES

1/2 cup sugar 1/2 cup light corn syrup 2/3 cup crunchy peanut butter 2 tablespoons honey 1 teaspoon vanilla

3 1/2 cups Rice Krispies

Combine sugar and corn in saucepan and bring to boil for 1 minute. Remove from heat. Stir together peanut butter and honey and add to sugar mixture. Stir until well mixed. Add vanilla and stir. Put Rice Krispies in a bowl and cover with syrup mixture. Stir and pour into 8-by-8-by-2-inch pan that has been greased with vegetable oil spray. Gently press down with buttered fingers. Cool and cut into squares.

Recipe by: Denise Blonstein

Oatmeal Chocolate Chip Cookies

1 1/2 sticks butter

1 ½ cups dark brown sugar

2 eggs

1 tsp. vanilla

3 cups dry oatmeal

1 cup flour

1 tsp. salt

½ tsp. baking soda

1 T. cinnamon

1/4 tsp. nutmeg

12 oz. bag chocolate chips



Cream together butter and sugar, beat in eggs and vanilla. Stir in flour, salt, soda, cinnamon and nutmeg. Add oats and chocolate chips. Spoon onto cookie sheet. Bake 12-15 minutes at 350 degrees.

From the kitchen of Diane Rees

Trinidad Coconut Sweet Bread

6 cups all purpose Flour

2 cups Sugar

3 cups grated Coconut

1 Egg

2 sticks Margarine

1 envelope Yeast

2 tablespoons Baking Powder

34 pound Raisins

1/4 cup Pecans (optional)

2 teaspoons Vanilla Extract

1 teaspoon Cinnamon

1 teaspoon Nutmeg

1 can Coconut Milk

34 cup Water

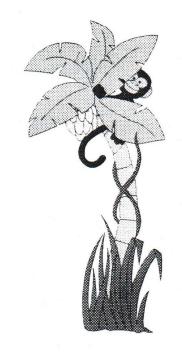


Mix all ingredients together in a bowl. Leave for 2 hours, then, put in greased bread pans about ¾ full. Bake at 325 degrees for approx 1 hour 15 minutes or when inserted knife comes out dry.

Anjenie Seegobin

Monkey Bread

1 pkt frozen Dough-Rolls 1 tablespoon Cinnamon 1 cup Granulated Sugar 1 stick Margarine (melted) ½ cup chopped Nuts



Pull apart Dough-Rolls.
Dip in melted Margarine.
Roll in Sugar, Cinnamon and Nut mixture.
Put in muffin pans.
Let raise for 45 minutes.
Bake at 375 degrees for 20 - 25 minutes.
Pull apart to eat.

Anjenie Seegobin

Sad Cake

Mix these ingredients together first 2 cups of brown sugar 4 eggs 1 cup of oil Then add in these ingredients 2 cups of bisquick 1 can of coconut 1 tsp. of vanilla pecans



Pour mixture in a 9X13 pan Bake at 350 for about 30 minutes or until it is golden brown.

Kim Dameron

Peach Cobbler

Mix

1 1/2 cup of milk

1 1/2 cup of flour

1 1/2 cup of sugar

1 tsp. baking powder

1 tsp. vanilla

Melt 1 stick of butter in the 9X13 pan Pour mixture in pan.

1 large can of sliced peaches. Cut the peaches in half. Lay them on top of the mixture with some of the juice. Sprinkle top with cinnamon.

Bake at 350 for 35 - 40 minutes.

Kim Dameron

Pumpkin Dip

1 can pumpkin 8 oz. cream cheese 1 cup sugar 2-3 tsp. Pumpkin pie spice ½ cup Cool Whip

Blend together and serve with Ginger Snaps for dipping.



Cobbler From the kitchen of Theresa Lipscomb

½ cup butter

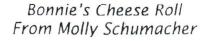
- 1 cup sugar
- 1 cup flour
- 1 TB baking powder
- 3/4 cup milk
- ½ cup brown sugar
- 3 ½-4 cups berries rinsed (can be any fruit)
- 1. Melt butter in 8 x 12 baking dish (corning ware works well) on top of Stove
- 2. In large bowl, combine brown sugar with rinsed berries
- 3. In large measuring cup, make a batter of sugar, flour, baking powder, and milk
- 4. Pour batter over melted butter. DO NOT MIX.
- 5. Spoon fruit over batter. DO NOT MIX.
- 6. Bake at 350° for 40 to 45 minutes.



Corn Pudding From the kitchen of Debbie Blasdell

2 eggs
1 box Jiffy corn muffin mix
1 can whole corn, drained
1 can cream-style corn
8 oz. sour cream

Mix all the above ingredients. Melt a stick of butter in a 9x13-inch pan. Swish it around to cover pan and then pour remainder into mixture. Now pour mixture into pan and bake for 45 minutes at 350. Cover top with some grated cheese and then bake 10 more minutes.





Dough:

Crumble 4 cups of flour and 1/2 cup shortening. Mix and add 1 cup warm milk, 1 package yeast, 3 eggs and 5 tablespoons sugar.

Chill and refrigerate 3 to 4 hours.

Filling:

4 - 8 ounce packages of cream cheese, 3 eggs, 1 1/2 cups sugar, 2 teaspoons vanilla. Mix this together with a mixer. Divide the dough into 4 parts. Roll each into a rectangle, fill the center and fold the edges over and seal. Don't let edges of rolls touch during baking. Bake at 350 for 15 to 20 minutes.

Helpful Hints:

Dissolve the yeast with only one tablespoon of sugar and milk rather than four tablespoons of sugar. Then add remaining sugar and eggs.

Use a small amount of flour sprinkled on board when working with dough.

Bake rolls together side by side, but not touching, on a large cookie sheet.

Drizzle with powdered sugar icing if desired.

You may substitute cooked prunes, apples, peaches or poppy seeds for filling in place of cream cheese.

Mom's German Doughnut-Krebbel

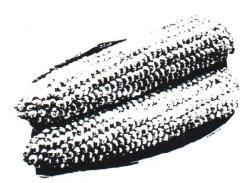
3 eggs beaten
1/4 cup butter, melted
2 cups buttermilk
1 teaspoon soda
1 teaspoon baking powder
1 teaspoon salt
1/4 cup sugar
5 cups flour (may need more)

To the beaten eggs, add soda, baking powder, salt and sugar. Beat well. Add butter and buttermilk-mix well. Add 5 cups of flour but add more, if needed, for medium soft dough. Knead well on lightly floured board. May refrigerate if desired or bake immediately.

Roll out to about 1/4-1/2 inch thickness. Cut into desired shapes and fry in Crisco or Mazola Oil until light brown on both sides. Drain, then roll in powered or granulated sugar. These can be frozen and keep well.

Mom's Hush Puppies

3/4 cup corn meal 1 teaspoon salt 1/4 cup water 1/2 cup milk



Mix all ingredients together and drop by teaspoons in hot lard. Fry until deep brown.

Bonnie's Pumpkin Bread

3 cups sugar
3 1/2 cups all-purpose flour
2 teaspoons baking soda
1/2 teaspoon salt
2 teaspoons each of
ground: nutmeg,
allspice, cloves
and cinnamon



4 eggs
2 cups fresh cooked or canned pumpkin
1 cup oil
1/2 cup water plus
1/2 cup apricot or peach brandy (or
1 cup water)
1 cup each: chopped pecans and raisins

Preheat oven to 325 degrees.
Combine sugar, flour, soda, salt, nutmeg,
allspice, cloves and cinnamon in large
electric mixer bowl. In a separate large
bowl, mix eggs, pumpkin, oil, water and brandy;
add to dry ingredients; beat until well mixed.
Fold in pecans and raisins.

Bake in large greased bundt pan until cake tests done, I hour and 30 to 45 minutes. Makes 18 to 20 servings.

This recipe adapts well to a coffee can, a small, cupcake-size bundt pan or cupcake pan.



Molly's Banana Bread

From the Kitchen of Molly Schumacher

Set oven to 350 degrees. Oil & flour pan

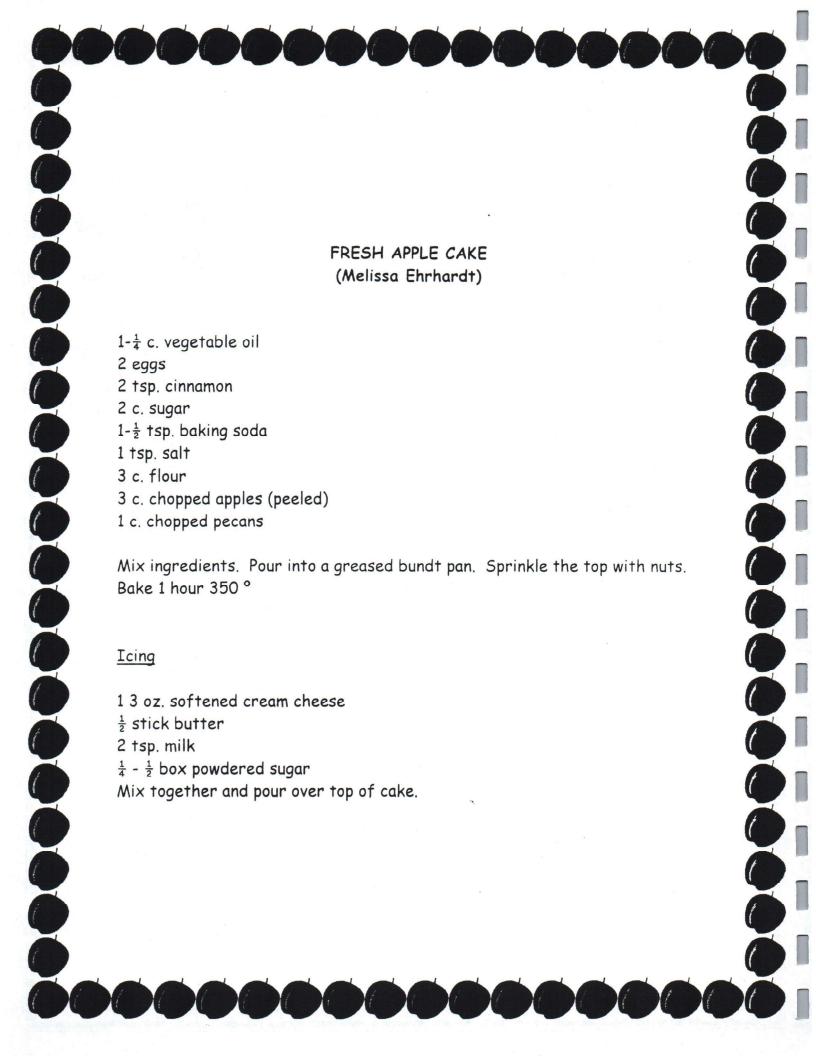
2/3 cup margarine
2 eggs
1 cup sugar
1 tsp. Vanilla
½ cup milk (add ¼ tsp. vinegar)

2 cups flour ½ tsp. salt 1 tsp. soda

3 ripe bananas ³/₄ cup nuts

In medium size bowl combine wet ingredients set aside. Mix dry ingredients. Combine dry and wet ingredients, add bananas and nuts. Fill loaf pan half full. Bake 45-50 minutes.





Pistachio Dessert (Melissa Ehrhardt)

Layer I

1 cup flour
2 tsp. sugar
1/2 cup chopped pecans
1 stick oleo melted

Mix together by hand and press into lightly greased oblong glass baking dish (9 \times 13 \times 2). Cook 15 minutes at 375° - remove from oven and cool.

Layer II

1 pkg. (8oz) cream cheese 2/3 cup powdered sugar 1/2 carton (large 13.5 oz.) Cool Whip

Cream cream cheese and sugar until smooth. Add cool whip. Spread over cooled crust.

Layer III

2 pkg. <u>instant</u> pistachio pudding 2 1/2 cups milk Mix with mixes until thick. Pour over Layer II

Layer IV

1/2 (large carton) Cool Whip Spread over Layer III. Refrigerate overnight.

Serves 14 - 16 people. Any other flavor of pudding may be used.

Fruit Pizza

(from the kitchen of Mary Brennan)

The secret is arranging the fruit in an attractive pattern. I often use a combination of strawberries, raspberries, blueberries, and kiwi fruit. Light whipped topping can also be added.

1 package (20 oz.) sugar cookie dough

1 qt. strawberries, washed (or other fresh fruit)

1 large box (1.4 oz.) sugar-free vanilla instant pudding

3 cups skim milk

8 oz. cream cheese (room temperature)

Preheat oven to 350 degrees. Spray a 16-inch pizza pan with a non-stick spray. Slice cookie dough into 1/4-inch thick slices. Arrange slices on pizza pan so that they are 1/2 to 1-inch apart. Bake for 18-20 minutes or until golden and set. Cool. In small mixing bowl, combine pudding mix and milk. Beat on low to mix. Add cream cheese and beat until smooth and thickened. Pour over cooled cookie crust. Arrange fruit on top.

Cake Mix Cookies
(from the kitchen of Mary Brennan)

1 Box any cake mix

2 Eggs

1/2 C. Vegetable Oil

Mix together and add any of the following long as your mix is still a little

Mini Chocolate chips, Butterscotch chips, Peanut butter chips, Coconut, Raisins, Toffee Chips, Chopped nuts Bake at 350 degrees for approx. 10-12 minutes.





Doubletree Post Oak Christmas Cookies From the Kitchen of Barbara Carrington

3 Sticks Softened Butter

1 cup granulated sugar

₹ cup brown sugar

4 Eggs

1 Teaspoon Vanilla extract

4 cups all-purpose flour

1/3 teaspoon salt

½ teaspoon cinnamon

½ cup quick rolled oats

₹ teaspoon baking soda

1 teaspoon Lemon-Juice Concentrate

1 ½ pounds White-Chocolate Baking chips

8 ounces dried cranberries (Craisins)

8 ounces chopped pecan

Cream Butter and sugars in electric mixer; Add eggs and vanilla. Beat at low speed until mixed. Mix flour, salt, cinnamon, oats & soda in a separate bowl. Slowly fold flour mixture into butter mixture. Add Lemon juice concentrate; blend well. Fold in white-chocolate chips, craisins & pecans.

Dip batter with an ice-cream scoop & drop onto lightly greased cookie sheet about 3 inches apart. Bake 15-20 minutes. Makes about 35 Big Cookies. Note: I used a little more sugar as recipe could be sweeter for my taste.

This cookie is a cousin to the Doubletree Hotel's Famous cookies. It won an award.



Mother's Sheath Cake Anonymous Wildcat

Cake:

2 cups sugar

2 cups flour

3 eggs

1 stick margarine

1 Tbsp. Baking soda

1 cup Crisco

4 Tbsp. Cocoa

1 Tbsp. Vanilla

1 cup water

Sift sugar and flour together in a large bowl and set aside. Bring to rapid boil, margarine, Crisco, cocoa, and water. Pour into the sugar/flour mixture, and mix well. Add to the above mixture buttermilk, eggs, baking soda, cinnamon, and vanilla. Pour in a greased and floured 9 X 13 inch pan. Bake at 350* until done. (If it bounces back when touched.)

Frosting

1 stick margarine

\frac{1}{4} cup cocoa

6 Tbsp. Milk

1 Box powdered sugar

Melt the margarine in a saucepan; add the cocoa in the milk; bring to a boil. Take off the heat, add powdered sugar, mix well. Additional milk can be added to obtain desired consistency. Spread on warm cake.

Oreo Balls

- 1 large package of Oreos
- 1 package of cream cheese
- 1 package of bark coating or white chocolate coating

In a food processor chop up Oreos. It should be chopped fine. In a mixing bowl combine cream cheese and chopped Oreos. Make small balls of mixture and place on cookie sheet. Heat bark coating according to directions on package. Dip Oreo balls into bark coating and place on cookie sheet. Refrigerate for 1 hour before serving. You may wish to use white chocolate coating instead of the chocolate coating.

SNICKERDOODLES

Teri Madril

1 c shortening 1 ½ c sugar 2 eggs 2 ¾ cup flour, sifted 1 tsp baking soda ½ tsp salt 2 TB sugar 2 tsp cinnamon

2 tsp cream of tartar

Cream together shortening, sugar and eggs. Sift together and stir in flour, cream of tartar, Soda and salt. Shape dough into balls the size of walnuts. Roll each in mixture of the sugar and cinnamon. Place 2inches apart on un-greased cookie sheet. Bake 8-10 minutes at 400 degrees or until lightly brown. Yield 2 to 3 dozen

